

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 47.

New York and Chicago, November 9, 1912.

No. 19.

LIVESTOCK AND MEAT SUPPLIES DECREASE

Official reports of livestock movements at eight principal points during the month of October show for the first time a falling off in receipts of all kinds of meat animals as compared to the same month a year ago. Receipts of cattle have been markedly less all along, but hog and sheep receipts heretofore have been in excess of a year ago. Now, however, the comparison changes and receipts of all meat animals begin to fall below the supplies of a year ago.

The extent of the present deficiency in the beef supply is not fully indicated in these figures, however. At Omaha, for example, cattle receipts in October were 167,380 head, but of these 98,300 were stockers and feeders, and did not go into the beef market, though they may do so later. At present, however, the beef shortage is as marked as ever, while hog supplies are also diminishing to all appearances.

For October receipts of cattle at these eight chief centers were 60,000 head less than a year ago. Receipts of calves were 6,000 less. Hog marketing was 120,000 less than the same month last year. Receipts of sheep and lambs were actually a quarter of a million head below those of October, 1911.

For the ten months of the year to date receipts of cattle at these eight points were more than half a million head less than for a like period of 1911. Calf receipts were

about the same. Hog receipts were 185,000 in excess of the same time last year, a comparison which has dwindled from nearly a million head excess earlier in the year. Receipts of sheep and lambs for the ten months were about 180,000 head greater than for the same ten months last year, also a dwindling comparison.

A synopsis of receipts for October at these eight centers as officially reported is as follows, with totals compared to a year ago:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	272,238	26,867	521,874	803,085
Kansas City ..	320,164	43,298	216,884	318,714
Omaha	167,380	*.....	137,315	677,677
St. Louis	179,514	*.....	217,162	106,354
St. Joseph ..	62,982	6,337	125,888	102,254
Sioux City ..	37,518	2,403	76,170	44,248
St. Paul	66,962	12,187	78,331	118,058
Ft. Worth ..	73,746	29,441	57,966	15,933
Tl., Oct., '12..	1,180,494	120,533	1,431,580	2,186,323
Tl., Oct., '11..	1,289,801	126,582	1,551,773	2,437,505

For the ten months of the year, compared to a year ago, the receipts at these eight points are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	2,164,480	458,801	5,946,580	4,861,673
Kansas City ..	1,594,615	167,100	2,038,915	1,852,172
Omaha	851,934	*.....	2,482,563	2,515,158
St. Louis	936,322	*.....	2,057,827	893,970
St. Joseph ..	376,825	35,646	1,653,781	646,857
Sioux City ..	345,120	22,821	1,474,043	146,385
St. Paul	324,702	115,114	779,645	430,620
Ft. Worth ..	637,992	216,045	313,481	260,855

Tl. 10 mos.	1912	7,231,900	1,015,527	16,746,835	11,637,690
Tl. 10 mos.	1911	7,760,517	1,016,759	16,561,208	11,459,240

*Calves not separately reported.

LIVESTOCK MEN TO TACKLE MEAT PROBLEM

A call has been issued for the 16th annual convention of the American National Livestock Association at Phoenix, Ariz., on January 14, 15 and 16, 1913. A feature of the call is the warning issued to livestock producers of the need for remedying existing conditions of meat supply shortage, and of the danger of permanent injury to the industry through action by the next Congress in placing livestock and meats and all farm products on the free list.

In his call Secretary Tomlinson says:

"The livestock industry was never confronted with more serious problems. There is less livestock in this country per capita than ever in its history. Our exports of beef are practically nothing, and of live cattle only a fraction of what was formerly sent abroad. Prices have advanced, and consumers are complaining.

"There will unquestionably be an attempt in the next Congress to place practically all the products of the farmer and stockman on the free list. This would subject the agricultural and livestock industry to free

trade in their products, while other industries would reap the benefit of a duty on their products. It will require the most careful and diligent work by the agricultural and livestock classes to prevent such rank discrimination. Ways and means to protect our interest under the tariff will be fully considered at the Phoenix convention.

"This country with its vast resources is capable of furnishing all the meat food products needed for home consumption, and to supply an ever increasing population, with possibly a surplus for export. There are many reasons contributing to the present shortage of cattle. Our members and those familiar with livestock conditions in the west, well know that one of the important reasons for the decline in the production of livestock in the West is the very unsatisfactory range conditions.

"If the policy of this association for federal control of the semi-arid unappropriated public grazing lands was enacted into law, there would be a large increase in the number of head of livestock raised on Western ranges. In view of the present high prices for livestock, it is believed that Congress will soon heed our request for a reasonable and sane

control of that vast portion of the West unfit for anything but the grazing of livestock. Such a settlement of this much-misrepresented range question will partially solve the problem of future beef supply.

"The removal of duty on meats and livestock could at best only temporarily affect prices here, and would tend to lessen the production of livestock in this country, and the ultimate result would be higher prices than now prevail. Congress owes a duty to the consumer as well as producer to enact such laws as will not only conserve Western ranges, but increase the production of livestock. The legislation we ask for will do this.

"Among the questions for consideration at our annual meeting are the following:

"Import duties on livestock, meat products, wool and hides.

"Control or disposition of the semi-arid unappropriated public grazing lands.

"Classification of the public domain and investigation of land conditions in the West by a special committee of Congress.

"Margin between what the producer receives for his livestock and what the consumer pays for his meat products.

"Sanitary conditions of livestock and control of contagious diseases.

"Meat inspection tax.

"Tax on oleomargarine.

"And many other subjects of national importance to the stockmen of the West. All these questions will be open for full discussion."

OLEOMARGARINE PRODUCTION.

Official reports on the production of oleomargarine in the Chicago district for the month of October show that the output there last month was the largest in the history of the trade. The figures given are 8,637,542 lbs., as compared to 5,975,968 lbs. in September, and 5,801,844 lbs. in October, 1911. And this is for the Chicago district only.

In last week's issue of The National Provisioner figures of oleomargarine production were given for September and preceding months, covering the entire country. Through an error in the report the September figures were given as 6,306,094 lbs., when they should have been 9,943,296 lbs. Official government figures showing oleomargarine production in the United States for the nine months of the year are as follows:

	Pounds.
January	17,003,150
February	13,738,489
March	11,432,831
April	11,422,586
May	10,641,550
June	7,347,571
July	7,017,441
August	8,796,247
September	9,943,296

POINTS ON CURING OF HAMS IN ITALIAN STYLE

Information Collected for the Information of the Meat Trade

By A. H. Baldwin, Chief, U. S. Bureau of Foreign and Domestic Commerce.

(Concluded from last week.)

[EDITOR'S NOTE.—The following compilation of information by the Bureau of Foreign and Domestic Commerce will be of interest to the pork packing trade. It shows the interest taken by the Bureau in the advancement of home trade, and while some of the information may be already in the possession of our wide-awake packers catering to Italian trade, yet it is well worth further study.]

The Industry in Catania, Florence and Leghorn Districts.

In the Catania consular district (which embraces the Provinces of Syracuse, Catania and Messina, in Sicily, and the Department of Calabria, in Italy proper) the production of hams is of no commercial importance. Few hogs are raised in Sicily, and meat curing for private use is rarely practiced by the peasants. In the Province of Cosenza in Calabria the manufacture of Italian sausages is carried on in a small way, but hams are not produced.

In the Florence district medium-sized hogs between 1 and 2 years old are used in the preparation of hams for export. Every small farmer has a few hogs which he brings to market, there being no farms or ranches where a specialty is made of raising hogs. No special system of feeding is followed; but in this connection it may be noted that as the Florence ham-curing district is also a district particularly devoted to the cultivation of tomatoes and to the preparation of tomato products, the swine are fed a large part of the tomato residue. Salt is the only ingredient used in curing, and the hams are ordinarily put on the market 35 days after the first salting.

In the Leghorn district the carcasses are cooled for 12 hours, the blood drawn off, and fine salt and saltpeter rubbed into the lean portion of the ham with the palm of the hand. In about five days they are resalted, packed, the lean portion up, and kept in salt for 20 days. They are left in a salt brine containing pepper and garlic for about five days, then dried and hung up.

Few hams are cured by smoking in the Leghorn district, but when they are so treated the smoke is produced by burning juniper berries and leaves, chestnut leaves and fir sawdust. The smoking lasts 48 hours at a temperature of 94 deg. to 98 deg. Fahr. Three to four months elapse between the time of slaughtering and the date when the hams are ready for market.

What is known in the Italian market as raw ham is cured as follows: The hams are rubbed hard with a small quantity of saltpeter. They are next covered with fine salt, each ham by itself. When the salt has been absorbed or has melted, the hams are piled on top of each other, the lean portion up, each layer covered completely with salt, and so kept for 15 to 20 days. Next they are washed with fresh water and vinegar and hung in a dry place. After a few days they are rubbed with garlic, and pepper is sprinkled liberally on them. They are then left to dry for about three months, when they are ready for market.

Curing Methods at Milan, Naples and Rome.

The director of the Milan abattoir gives three or four days as the period for chilling before the curing process is begun, and 30 or

40 days as the time the hams are left in the first salt. Common salt mixed with pepper is used, and generally the hams are not subjected to pressure. Some are smoked with hardwood and sawdust at a temperature of 104 deg. Fahr. for 24 hours; others, after salting, are hung in a very dry but well-ventilated place. The smoked hams are ready for market soon after the smoking is completed; the salted and dried hams are kept for six or seven months before being offered for sale.

In the Naples district smoked ham is consumed only by the most prosperous inhabitants, as in price it is one of the most expensive of meat products, averaging about 60 cents a pound. At Secondigliano, in the Province of Naples, where curing is carried on in a rather primitive way, the hams, after a brief period for chilling, are salted with finely ground salt, and remain in that state for 20 or 30 days. They are then resalted with still finer salt, and some curers apply a 1 per cent. solution of potassium nitrate to preserve the natural color of the meat. The hams are then subjected to pressure for 15 or 20 days, washed in a saturated salt solution and hung up to dry in the fresh air.

When perfectly dry they are sometimes smoked by hanging in an unventilated room wherein is a slow fire made of the dry stems of Indian corn. Within two or three weeks after curing the hams are offered on the local market, but those for export are kept a longer period.

In the vicinity of Rome hams are chilled for about 18 hours before the curing process is begun, the first step in which is salting, repeated several times according to the locality and the existing atmospheric conditions. Simultaneously with the salting a small quantity of niter is applied, by rubbing, to the bony parts of the ham. A wooden cylinder is rolled over the lean surface of the ham to expel the blood, this pressing being done each time the salting is repeated, and further pressure results from piling the hams on top of each other.

Upon the termination of the salting, the hams are immersed in receptacles containing water for a quarter of an hour, then suspended for a short time to dry. The drying completed, pepper is rubbed over the entire surface of the ham and into the fissures found near the bone. The hams are then smoked. No special fuel is used in smoking—a process which is continued for 15 to 20 days, when the hams are freely aired. After curing, two or three months elapse before the hams are put upon the market.

"The attainment of full success in curing hams," says Consul Chapman, "depends upon the experience and knowledge of the operator, who must judge with exactness the proper degree of salting. This cannot be ascertained by the mere length of time consumed, but by consideration of the conditions existing in the place of treatment, since it is necessary to take into account that if the salting is performed in a moist,

cool place the salt liquifies more rapidly and is more quickly absorbed by the ham.

"On the other hand, if the hams are treated in a dry and somewhat warm place, the salt liquifies more slowly, is more slowly absorbed, and a greater length of time is required for the salting process. Under such conditions of dryness and warmth a deterioration of the meat of the hams often ensues, hence the advisability of always, conducting the salting process in a cool and somewhat moist atmosphere. The Italian cured ham under consideration compares favorably with the German (Westphalian) and Spanish products, and is intended to be, and generally is, eaten uncooked."

How They Do It at Turin and Venice.

In the Turin district the white, long-nosed and large-eared Italian hog is slaughtered for hams when about 18 months old and weighing 300 to 600 pounds. During the first 10 months the swine are put to pasture; thereafter they are fattened on corn meal soaked in cold water.

After slaughter the hams are chilled for 24 hours in a temperature of 36 deg. to 43 deg. Fahr., then thoroughly rubbed with a mixture of salt and saltpeter, 5 grams of saltpeter per ham being used. No other ingredients are employed. The hams are left under salt in a dry room for four weeks, then washed and hung up.

Hams are not marketed in the Turin district until one year after killing.

Much the same procedure is followed in the Venice district, but the hams are put under steadily increasing pressure for 26 to 48 hours after drying. In the spring the hams are rolled in powdered quicklime, this operation being repeated about every two months or oftener, to prevent attacks by vermin.

Hams are not smoked in the vicinity of Venice, and the salted hams are placed on the market six or seven months after slaughtering.

STOCKS OF PROVISIONS

Official reports of stocks of provisions on hand at the chief centers at the end of October indicate greatly reduced stocks. They were not only much less than a month ago, but in the case of lard and cut meats were considerably under a year ago. A synopsis of reports from the chief points is as follows:

	Pork, Bbls. Oct. 31, 1912.	Sept. 30, 1912.	Oct. 31, 1911.
Chicago	47,184	62,741	29,903
Kansas City	1,413	1,490	2,381
Omaha	1,281	1,190	1,851
St. Joseph	863	950	1,136
Milwaukee	1,134	3,900	1,835
Total	51,875	70,301	37,136
	Lard, Tcs.		
Chicago	49,318	106,283	65,577
Kansas City	6,832	4,312	5,483
Omaha	3,834	6,060	5,049
St. Joseph	4,137	4,585	3,910
Milwaukee	928	3,025	4,754
Total	65,049	124,265	84,774
	Cut Meats, Lbs.		
Chicago	50,501,207	80,631,210	67,446,670
Kansas City	18,829,000	23,147,600	29,560,200
Omaha	14,838,178	24,383,638	20,954,601
St. Joseph	11,056,497	15,719,758	19,767,834
Milwaukee	7,314,069	10,941,434	9,926,939
Total	102,539,971	154,823,640	147,646,244

(Continued on page 32.)

VALUE OF VARIOUS CUTS OF BEEF

Knowledge Which May Help to Reduce Living Cost

By L. D. HALL, Assistant Chief in Animal Husbandry, and A. D. EMMETT, Assistant Chief in Animal Nutrition, University of Illinois Agricultural Experiment Station.

[EDITOR'S NOTE.—This series of articles reports the salient points in an investigation which strikingly sustains the claims of the meat trade as to the value of the cheaper cuts of beef. It is something that should be brought to the attention of those who complain of high meat prices, and yet insist upon buying nothing but costly beef cuts.]

Last week the general plan of testing the value of various beef cuts was explained, and a report of the slaughter tests on selected animals was given. Three choice steers were killed, dressed and chilled.]

Wholesale Cuts.

After chilling, the right half of each carcass was taken to the laboratory for cutting and sampling. Although cut up on different dates, the cutting in each instance was done by the same man, an expert from the packinghouse market of Swift & Company, Chicago, and identical methods of procedure were observed as nearly as possible with the three carcasses.

The accompanying diagram illustrates the wholesale cuts that were made. In addition to the seven "straight" cuts, four secondary wholesale cuts were made; viz., the hind shank, rump, clod and neck. In the description of retail cuts, to follow, they are included with the respective "straight" cuts to which they belong.

Relative Weights of the Various Cuts.

Results of the cutting tests are summarized in the following tables. The weights were taken in terms of pounds and ounces, but are here reduced to decimals for convenience of comparison.

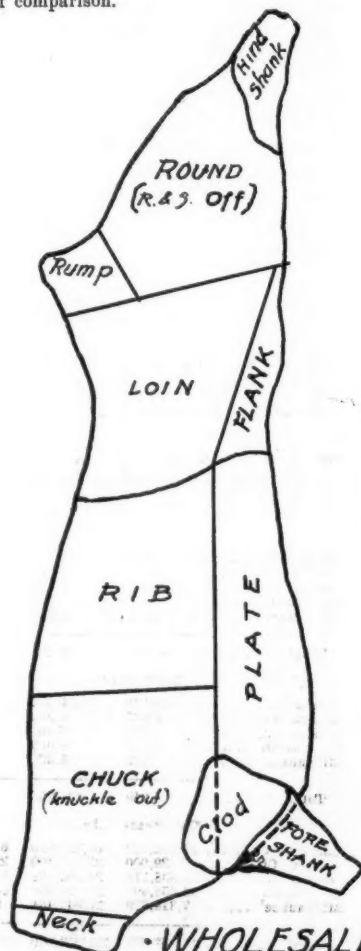


FIG. 1—METHOD OF CUTTING THE SIDES OF BEEF, SHOWING WHOLESALE CUTS.

The relative weights in pounds:

	Steer No. 1. Lbs.	Steer No. 2. Lbs.	Steer No. 3. Lbs.
Loin	42.58	63.45	70.46
Rib	26.53	35.78	40.52
Round	60.15	77.12	92.11
Chuck	61.86	77.07	91.55
Plate	40.13	51.95	72.50
Flank	14.53	19.30	20.37
Fore shank	13.93	16.50	21.96
Kidney suet	10.65	17.03	15.06
Entire side	270.36	358.20	424.53

The relative weights in percentages:

	Steer No. 1. P. c.	Steer No. 2. P. c.	Steer No. 3. P. c.	Average. P. c.
Loin	15.75	17.71	16.60	16.76
Rib	9.81	9.99	9.54	9.77
Round	22.25	21.53	21.70	21.78
Chuck	22.88	21.52	21.56	21.89
Plate	14.84	14.50	17.08	15.63
Flank	5.37	5.39	4.80	5.15
Fore shank	5.15	4.61	5.17	4.97
Kidney suet	3.94	4.75	3.55	4.06
Entire side	99.99	100.00	100.00	100.00

The proportions of the various cuts as shown above are similar in the three carcasses.

HIND QUARTER.

ROUND
Rump.
Round, R. & S. Off.
Hind shank.

LOIN
FLANK

FORE QUARTER

RI B
CHUCK
Chuck, knuckle out.
Clod.
Neck
PLATE
SHANK

casses. The percentages correspond in general to average results of other tests on prime steers. Steer No. 1 appears to have been relatively lightest in loin and heaviest in round and chuck; Steer No. 2 shows the largest percentage of loin, rib and kidney suet, and the smallest shank; Steer No. 3 was lowest in percentage of rib, round, chuck, flank and kidney suet, and highest in shank and plate.

To what extent these differences are due to unavoidable variations in the cutting of the carcass, it is impossible to say, but probably this factor exercised considerable influence. For instance, the large percentage of plate in Steer No. 3, considered in connection with the small percentage of rib and chuck, indicates that the plate was cut slightly higher on the side than was the case in the other carcasses. The large percentage of round compared with the small percentage of loin in the Hereford suggests that the round probably received a slight advantage in cutting this carcass. Undoubtedly, however, the carcass of Steer No. 2 had a larger actual proportion of loin and suet than the others; while that of Steer No. 1 was naturally heaviest in the chuck and lightest in the loin.

The total percentage of loin and rib is generally considered an important indication of the cutting value of a carcass; hence the following comparison will be of interest:

	Per cent. loin and rib.
Steer No. 1.....	25.24
Steer No. 2.....	27.83
Steer No. 3.....	26.05

The relative proportions of the fore and hind quarters as expressed in the following tables were calculated from the weights of wholesale cuts in each quarter.

Weights and Percentages of Fore and Hind Quarters.

The weights in pounds:

	Steer No. 1. Lbs.	Steer No. 2. Lbs.	Steer No. 3. Lbs.
Fore quarter	142.45	181.30	226.53
Hind quarter	127.91	176.42	198.03
Entire side	270.36	357.72	424.56

The weights in percentages:

	Steer No. 1. P. c.	Steer No. 2. P. c.	Steer No. 3. P. c.	Average. P. c.
Fore quarter	52.69	50.68	53.36	52.21
Hind quarter	47.31	49.32	46.64	47.79
Entire side	100.00	100.00	100.00	100.00

Edible Meat and Waste.

The straight cuts may now be compared with reference to the relative proportions of lean, visible fat and bone which they contain. For the sake of convenience and brevity, the discussions relative to the food values and waste of the various wholesale and retail cuts will be confined to the average results obtained from the three carcasses, and will be stated in percentages. The following table is based upon the sum of the data derived from the various retail cuts into which each wholesale cut was divided.

(Continued on page 43.)

A RECORD CORN CROP.

The Government corn report, issued late on Friday, made the total corn crop 3,169,137,000 bushels, against 3,016,000,000 bushels estimated in October, 2,531,000,000 bushels last year, and the previous record of 2,886,000,000 bushels.

PRACTICAL POINTS FOR THE TRADE

EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

EDIBLE HOG CHITTERLINGS.

A Southern packer writes as follows:
Editor The National Provisioner:

Can you tell us how to clean and preserve hog chitterlings for edible use?

Hog chitterlings should be thoroughly cleaned, the last time in running cold water, and as finished should be thrown into ice water; that is, water with ice in it continuously, until through killing. Drain over night in a cold room and pack in fine salt, much the same as you would hog casings or guts. They should not be exposed to the air while in salt, however, or they will become rusty or rancid. It is almost unnecessary to state that such material should always be handled at once, and not left lying around on the killing gut benches or in the vats for any appreciable length of time.

HOW WESTPHALIAN HAMS ARE MADE.

A reader in the West writes as follows:

Editor The National Provisioner:

Can you give me any information concerning the genuine Westphalian ham, and how it is produced?

The genuine Westphalian ham is seldom eaten in the United States. Many so-called Westphalian hams are imported, but are said not to be the real "Bauerschinken," as it is known in the place of its origin. The imported article is really not as good as many of our own home-cured products, but the name sells it.

The hog for the true Westphalian ham is

allowed its full growth before being slaughtered. They have plenty of fresh air, good and clean feed, a regular pasture to which they are driven daily for exercise and to obtain the cooling, green nourishment. This treatment and feed builds up the meat fiber of the ham. Oats, peas and barley finish the ham by producing firmness and mellowness.

In pickling the hams are placed in fresh and absolutely clean tierces with a layer of salt at the bottom, the hams being thoroughly rubbed with the salt at the same time. No two hams must touch each other. The first layer of hams is covered with salt, leaving a perfect layer of salt on top to prevent contact between the various layers of hams. A brine is formed in the bottom of the tierce, which is not disturbed during the pickling process, which latter usually lasts about four weeks, after which the smoking begins.

Upon entering a Westphalian farmer's home one is struck with the many purposes which this first room serves. It is the reception, dining, sitting room, kitchen, larder and smoke room, all in one. Constant watch can thus be kept on the smoking process, while the secret of success rests upon the fact that nothing but wood from leaf-bearing trees (laubholz) is utilized. The smoke reaches the hams in a comparatively cool state, owing to the large area through which it must travel before reaching the hams suspended near the ceiling of the room.

From three to four weeks are usually allowed for smoking, during which time, day and night, as much fresh air as possible is allowed to mingle with the smoke. In fact, it is held that the quality of the ham increases with the amount of fresh air present in the smoke. The hams are then taken from the smoke and suspended in an airy room, where they remain until thoroughly dry for further storage.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

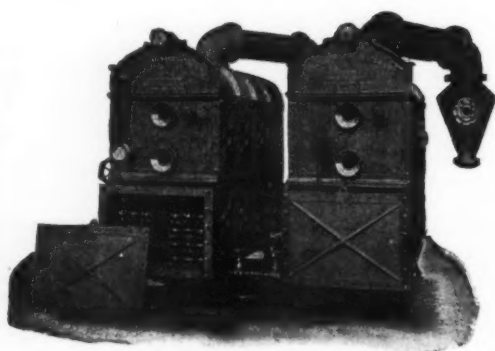
PARAFFINE AND ITS USES.

Paraffine is a very useful article in the packing business. The paraffine of commerce is a colorless translucent substance, entirely odorless and tasteless. It floats on water, has a density of about 0.87 and melts at from 115 degs. to 140 degs. Fahr., forming a colorless oil which on cooling solidifies into a crystalline mass. It boils at about 698 degs. Fahr. and volatilizes without decomposition.

It does not absorb oxygen from the air and is but slowly attacked by sulphuric acid, even at the boiling point of water. It is not at all attacked by dilute nitric acid, and only by strong acid after prolonged boiling. Paper drawn through melted paraffine will bear contact with sulphuric acid for weeks without being attacked by it. Fruits, such as apples, pears, etc., dipped in melted paraffine will keep unchanged a long time, even under the most unfavorable circumstances.

For waterproofing wearing apparel, tent cloths, ground sheets, etc., it is much better than rubber, as it is odorless and does not become sticky with heat. It may be used for lining casks and other wooden vessels, to keep them sweet and to prevent either the absorption of their contents by the wood or their escape through the pores. If applied to beer barrels it keeps them from becoming musty and foul, and by filling the pores and joints prevents the escape of carbonic acid gas. Water buckets, butter firkins, lard tubs and other wooden receptacles can be similarly treated to good purpose.

Dissolved in naphtha, paraffine has been applied with excellent effect to decaying brick and stonework, filling the pores and putting a stop to the destructive action of the weather. Fine woodwork exposed to the weather can be protected in the same manner. For sealing bottles it is far preferable to sealing wax. There are innumerable uses for paraffine, and it is reasonably cheap and positively harmless.



THIS TYPE INSTALLED FOR
ZEHNER BROS. PACKING CO.

THE SWENSON EVAPORATOR

is the Recognized Standard for
PACKERS and RENDERERS

MINIMUM ATTENTION—UNIFORM PRODUCT

SWENSON EVAPORATOR CO.

Successors to AMERICAN FOUNDRY & MACHINERY CO.

945 Monadnock Building - CHICAGO

THE NATIONAL PROVISIONER

New York and
Chicago

Official Organ American Meat Packers'
Association.

Published by

The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New
York.)

at No. 116 Nassau St., New York City.
GEORGE L. MCCARTHY, *President*.
HUBERT CILLIS, *Vice-President*.
JULIUS A. MAY, *Treasurer*.
OTTO V. SCHRECK, *Secretary*.
PAUL I. ALDRICH, *Editor*.

GENERAL OFFICES

No. 116 Nassau St. (Morton Building), New York,
N. Y.

Cable Address: "Sampan, New York."
Telephone, No. 5477 Beckman.

WESTERN OFFICES

Chicago, Ill., 906 Postal Telegraph Building.
Telephone, Harrison 1553.

Correspondence on all subjects of practical inter-
est to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be
paid direct to the General Office.

Subscribers should notify us by letter before their
subscriptions expire as to whether they wish to con-
tinue for another year, as we cannot recognize any
notice to discontinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.)	5.00
Single or Extra Copies, each10

AMERICAN MEAT PACKERS' ASSOCIATION.

President, Gustav Bischoff, Sr., St. Louis Inde-
pendent Packing Co., St. Louis, Mo.
Vice-President, C. H. Ogden, Pittsburgh Provision
& Packing Company, Pittsburgh, Pa.
Secretary, George L. McCarthy, The National Pro-
visioner, New York.
Treasurer, Chas. E. Roth, J. C. Roth Packing Co.,
Cincinnati, Ohio.
Executive Committee: James Craig, Jr., Parker,
Webb & Co., Detroit, Mich., chairman; J. J. Felin,
J. J. Felin & Co., Inc., Philadelphia, Pa.; Sydney B.
Sinclair, T. M. Sinclair & Co., Cedar Rapids, Iowa;
Charles A. Klineck, Klineck Packing Co., Buffalo, N.
Y.; J. Fred Shafer, Jacob C. Shafer Co., Baltimore,
Md.; B. Mannheim, Evansville, Packing Co., Evans-
ville, Ind.; N. O. Newcomb, Lake Erie Provision Co.,
Cleveland, Ohio; F. T. Fuller, G. H. Hammond Co.,
Chicago, Ill.; James S. Agar, Western Packing &
Provision Co., Chicago, Ill.

LIVESTOCK AND HIDES

Hides are selling today for the highest
prices on record. This is in spite of the fact
that hides were put on the free list three
years ago, and are now imported free from
all countries of the world.

Striking evidence of the deficiency in the
domestic hide supply is furnished by the
present record-breaking import of foreign
hides and skins. The present volume of im-
ports is nearly 48 per cent. in excess of last
year, but even at this rate it has not been
sufficient to offset the decreased domestic
cattle slaughter and growing consumptive re-
quirements for leather.

In connection with its bearing on the do-
mestic situation, however, it is interesting
to note that for the eight months ending

August 31 hide and skin importations totaled
409,000,000 pounds, against 278,000,000 pounds
in the corresponding period of 1911; 350,-
000,000 pounds in the first eight months of
1910, and 357,000,000 pounds in the same
period of 1909, which was the previous record
year.

The falling off in the domestic supply is
evidenced in as striking manner by the fact
that the number of cattle slaughtered at
five of the leading Western markets from
January 1 to October 12 showed a decrease
of over 31 per cent., compared with the corre-
sponding period last year, being 2,884,733
head, against 4,235,860 the year previous, or
1,351,127 less. This alone means a shortage
of 2,702,254 sides of leather.

At its recent convention in Chicago the
National Association of Tanners adopted
resolutions urging renewed efforts to increase
livestock production in this country, and de-
claring that if this was not done hides would
be higher than ever, and leather and shoes
would cost more. This association was
formed three years ago to secure the removal
of the tariff on hides, claiming that if this
was done hides, leather and shoes would be
cheaper.

The result is evident in the admission made
by the association itself in its resolutions,
that free hides have not brought cheaper
leather or shoes. Supply and demand has
governed the market, regardless of the
tariff.

MUNICIPAL ABATTOIRS

There was recently put into operation in
the city of Charleston, S. C., a public abat-
toir at which all locally-slaughtered meat was
required to be killed. This was necessary to
remedy unsanitary conditions in local killing
and to prevent the marketing of diseased
meat not coming under federal inspection.
The abattoir was constructed according to
the best modern ideas and operated under
regulations similar to those of the federal
meat inspection.

Some Charleston butchers are already dis-
satisfied with the new plan. They have
petitioned the city council to amend the ordi-
nance regulating the abattoir. They want
the charges for killing reduced, and they
object to the universal custom at such places
that the abattoir shall retain certain offal
from slaughtered animals. Whether the
abattoir charges, if reduced, would be suffi-
cient to cover operating expense and a fair
profit to the abattoir, is not stated.

It is possible that the complaining butchers
do not take this into consideration. Ac-
customed all their lives to killing meat under
easy and cheap conditions, regardless of
health or sanitary considerations, they do
not understand perhaps that modern meth-

ods which involve economic improvement and
protection of the public health necessarily
increase operating expense.

Public abattoirs have been somewhat
widely advocated as a panacea for all the
economic ills of the meat-consuming public.
Enthusiasm over them has run high—until
they have been put in operation. Then some
of those upon whom the cost of reform is
placed have suddenly lost something of their
enthusiasm. There is undoubtedly need for
such institutions, but trader and consumer
alike must remember that what is worth
having is worth paying for.

COTTON OIL AND PELLAGRA

It would seem that all the strain put upon
the credulity of human nature by a three-
sided Presidential campaign was not sufficient
to exhaust it. At least, such an inference
might be drawn by the reports of excitement
in parts of the South due to a widely-cred-
ited report that pellagra, a disease much
dreaded in that section, is due to the use of
cottonseed oil!

This sounds like a reversion to the dark
ages of popular fear of many a development
which has been of the utmost benefit to man.
There are trade enemies of cottonseed oil
who may be short-sighted enough to attempt
to make use of such a ridiculous theory. But
everywhere else it will be laughed at, ex-
cept possibly among a few uninformed con-
sumers in parts of the South where dread
of pellagra is amply justified. And there
steps have been taken very promptly by cot-
tonseed oil interests to counteract the effect
of the absurd rumor.

Strange as it may seem, a lot of people
in Mississippi were disturbed over the report
that cottonseed oil would cause pellagra.
This alarm reached such a stage in that
State that Secretary McGeorge of the Mis-
sissippi Cotton Seed Crushers' Association
took prompt steps to counteract it. He knew
that Dr. Wiley had been widely heralded as
a food authority, and he telegraphed that
gentleman at once for his opinion on the sub-
ject. "Our present knowledge makes it alto-
gether improbable that cottonseed oil could
cause pellagra," replied the former govern-
ment chemist. "Should regard such an opin-
ion as speculative merely."

Medical authorities of high repute in the
scientific world might not have been as con-
servative in their language as Dr. Wiley.
They could well have been more emphatic,
and yet not have jeopardized their profes-
sional reputations. Even though Dr. Wiley
used a soft pedal somewhat unfamiliar to
him, it is safe to say that he intended no
mental reservation. Belief in cottonseed oil
as a cause of pellagra may be relegated to
the shelves of the psychological museum.

TRADE GLEANINGS

The Comanche Cotton Oil Company's hull house at Comanche, Tex., has been destroyed by fire.

Armour & Company will erect a branch plant at Muskogee, Okla. The cost will be around \$30,000.

It is reported that the city of Chattanooga, Tenn., is contemplating the establishment of a municipal abattoir.

The Fort Worth Packing Company, Fort Worth, Tex., has increased its capital stock from \$25,000 to \$50,000.

The Greensboro Packing & Storage Company, Greensboro, N. C., has been incorporated with a capital stock of \$20,000.

The new abattoir plant of the South Atlantic Packing and Provision Company at Savannah, Ga., has been put in operation.

The Bessemer plant of the Jefferson Fertilizer Company at Birmingham, Ala., is being overhauled and the buildings enlarged.

It is reported that the American Agricultural Corporation of New York City will establish a fertilizer plant at Anderson, S. C.

The Purvis Livestock Company, Timmons-ville, S. C., has been incorporated with a capital stock of \$10,000 by W. H. Purvis and others.

Morris & Company will erect a soap factory costing \$20,000 and additional storage tanks for cottonseed oil refinery at Oklahoma City, Okla.

It is reported that a well-known Chicago firm which purchased 360 acres of land at Zarate, Argentina, will erect a meat-freezing establishment there.

E. Kahn Sons Company, of Cincinnati, O., will combine its various departments under one building. The concern is in the market for a three-story building.

The Union Stock Yards Company of Spokane, Wash., has been incorporated with a capital stock of \$30,000. Work will be commenced at once upon the necessary buildings and pens.

Articles of incorporation have been filed for the Whooley Packing Company, of Watertown, S. D., with a capital stock of \$200,000. D. H. Whooley, T. L. Whooley and John Caplan are the incorporators.

The American Cotton Oil Company has declared the regular semi-annual dividend of 3 per cent. on preferred stock, payable December 2. Books close November 14 and reopen December 5.

The Kansas City Stock Yards of Missouri has voted to form the Kansas City Stock Yards Company of Maine, with \$11,500,000 capital stock, comprising \$2,500,000 common and \$9,000,000 5 per cent. cumulative preferred stock.

The Key West Casing Company, Key West, Fla., has been organized by L. Fine and S. Mitchell to manufacture slaughter waste products into sausage casings. Branch

plants will be established at Tampa, Jacksonville, Fla., and Savannah and Atlanta, Ga.

FOREIGN TRADE OPPORTUNITIES.

The following foreign trade opportunities are offered in Daily Consular and Trade Reports. Additional information can be secured from the Bureau of Foreign and Domestic Commerce, Washington, D. C. Refer to number in making inquiries:

No. 9756. Tallow and soap and candle fats and greases.—A report from an American consular officer in a European country states that a resident of his district has expressed a desire to be placed in communication with American producers and exporters of tallow and soap and candle fats and greases, with the object of representing them and importing their products in that market. Correspondence may be in English. References can be furnished.

No. 9759. Pork fatbacks and lard.—An American consular officer in a European country reports that a resident of his district desires to be placed in communication with American producers and exporters of pork fatbacks and refined lard, with a view to representing them and importing their products in that market. Correspondence may be in English. References can be furnished.

No. 9764. Refined cottonseed oil.—A report from an American consular officer states that he has been requested by a European business man to place him in communication with American producers and exporters of refined cottonseed oil, with the object of representing them in the sale and importation of their products in that market. Correspondence may be in English, and references can be furnished.

No. 9784. Oils and tallow.—An American consular officer in the Levant reports that an important commission firm in his district is desirous of getting in touch with American firms interested in the exportation of cottonseed and linseed oils and edible tallow.

No. 9795. Animal hair, horns and claws.—An American consul reports that an importer and wholesale dealer in animal raw products in Germany wishes to receive offers from American exporters of perfectly dried hair of

horses, steers and calves; also the horns of stags and the claws of sheep. The tail hair must be shorn from living animals. He desires the average wholesale price per 100 kilos (220 pounds) for each kind. Correspondence should be conducted in German.

No. 9796. Bone fat and other fats for technical purposes.—A commission firm of long experience and with first-class business connections informs an American consulate in a European country that he wishes to represent American houses that can export bone fat and other fats for technical purposes.

No. 9829. Beef, sheep and goat killing equipment.—According to the report of an American consul, manufacturers of and dealers in hand-power beef, sheep and goat killing equipment should find it to their advantage to send catalogues and price lists to several firms in his district whose names are given in the report. Duplicates should also be sent to the consulate.

No. 9836. Small refrigerating plants.—A South African firm of installing engineers informs an American consulate that it is anxious to secure the agency for a small refrigerating plant of American manufacture suitable for farmers. This firm purposed importing a German product, but the price (\$800) was too high. It should be understood that an ice-making machine is not desired. This will probably come later. At present a moderate-priced refrigerating machine with or for a cool chamber is desired; price to be about \$400. The machine must be simple and durable. The firm is desirous of obtaining the sole agency for the whole of South Africa, with the exception of Rhodesia, and estimates that it can dispose of 12 or 15 machines per month.

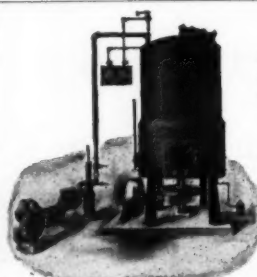
No. 9844. Meat-cutting machines.—An American consular officer in Germany reports that a resident of his district desires to correspond with American manufacturers of household equipment, particularly meat choppers.

FINANCIAL.

The Board of Directors of The American Cotton Oil Company, on November 7, 1912, declared a semi-annual dividend of three per cent. upon the Preferred Stock of the Company, payable December 2, 1912, at the Banking House of Winslow, Lanier & Co., 59 Cedar Street, New York City. The Stock Transfer Books of the Company will be closed on November 14, 1912, at 3 P. M., and will remain closed until December 6, 1912, at 10 A. M.

JUSTUS E. RALPH, Secretary.

A GREAT IMPROVEMENT Liesinger System of Rendering



Raw Material
Rendered and
Dried in One
Machine.

Economical in
Operation.

Absolutely
Sanitary.

Superior
Construction.

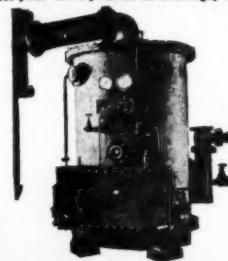
Patented 1912.

Catalog yours for the asking

The Liesinger-Lembke Company
BUFFALO, N. Y.

TANKWATER

There's money in it for others and there's money in it for you. Save yourself all trouble by using the



ZAREMBA PATENT EVAPORATOR

Built for Long Life, Hard Service
and No Worry to its owner.

ZAREMBA CO. - Buffalo, N. Y.

PACKERS who buy our SPECIAL HAM PAPER for smoked meat wrapping and Lard Liners, get the GREATEST VALUE the market offers.

WRITE US FOR PLAIN OR PRINTED SAMPLES

Hartford City Paper Company

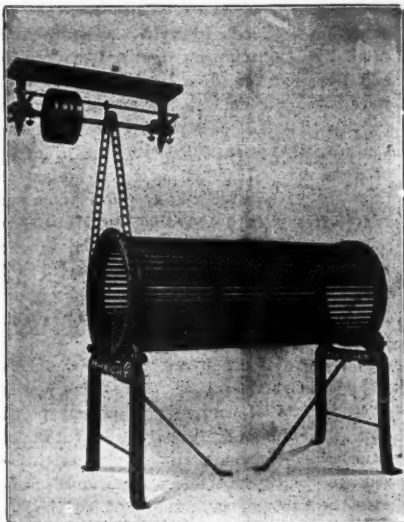
Hartford City, Indiana

FOR PURCHASING DEPARTMENTS

A NEW BONE AND HEAD WASHER.

There are constantly being devised in the packinghouse machinery line many new and novel pieces of machinery for facilitating packinghouse work. The illustration below shows a new bone and head washer manufactured by the Brecht Company. The cylinder, 36 inches in diameter, sets on a steel stand 30 inches high, and is made of steel angles 1½ inches wide and cast iron rings, and revolves on roller bearings. Stands are made any height desired.

The washer is said to be more thorough in the operation of cleansing than anything



BRECHT'S NEW BONE AND HEAD WASHER.

heretofore devised. Inside of the cylinder is fitted an overhead spray, and the steel angles are so constructed that they partially lift the water and throw it back on the product. The entire equipment is furnished as shown in the illustration.

Inquiries for abattoir, slaughterhouse and packinghouse machinery and equipment will receive prompt attention by the Brecht Company of St. Louis, Mo., or any of their nearest branches in New York, Denver, San Francisco, Hamburg or Buenos Ayres.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

FRICK ICE MACHINE SALES.

The following is a list of recent sales of Eclipse ice-making and refrigerating machinery made by the Frick Company, Waynesboro, Pa.:

G. A. Wegener, refrigerating engineer and contractor, Rochester, N. Y., one 10-ton and one 20-ton vertical refrigerating machine, for Riley & Wands Company, grocers, Olean, N. Y.

Bedford Ice & Coal Company, Bedford, Va., 5-ton ice plant, with vertical machine, improved flooded freezing system and distilling system.

W. C. Speaker, Dayton, Ohio, 3-ton vertical refrigerating machine.

The Phoenix Ice Machine Company, Cleveland, Ohio, 14-ton horizontal refrigerating machine for Euclid Boulevard Company, Cleveland, Ohio.

Laurel Ice Company, Laurel, Md., 6-ton vertical ice-making machine.

Garland Ice Manufacturing Company, Garland, Tex., 16-ton ice plant, with vertical machine, improved flooded freezing system, distilling system, boiler system and storage piping.

Town of Ruston, La., 20-ton ice-making plant, with vertical heavy duty type machine, improved flooded freezing system, distilling system and storage piping.

Butler Bros., wholesale general store, Dallas, Tex., 6-ton water-cooling plant with vertical heavy duty type of refrigerating machine.

Compania de Hielo de Guantanamo, Guantanamo, Cuba, 25-ton ice plant with vertical heavy duty type machine, improved flooded freezing system, distilling system and storage piping.

P. O. Hallbeck & Sons, produce and eggs, West Salem, Ill., 10-ton ice plant with vertical heavy duty type machine, improved flooded freezing system, distilling system, boiler system and storage piping.

Hastings Cold Storage Company, Hastings, Fla., 6-ton vertical heavy duty type refrigerating machine and storage piping for use in meat storage at Palatka, Fla.

Mollenberg-Betz Machine Company, Buffalo, N. Y., 45-ton vertical refrigerating machine and ½-ton freezing system for J. H. Kamman, Buffalo, N. Y.

Mutual Ice Company, Alexandria, Va., 50-ton raw water ice-making plant, with vertical heavy duty type tandem compound condensing machine, improved flooded freezing system, distilling system, boiler system and storage piping.

Wood Grocery Company, Selma, N. C., 15-ton ice plant, with vertical heavy duty type machine, improved flooded freezing system, distilling system, boiler system and storage piping.

F. Verdugo, commission merchant, Hermosillo, Mexico, changing present freezing system to improved flooded freezing system.

Crisfield Ice Manufacturing Company, Crisfield, Md., 50-ton ice-making plant, with vertical heavy duty type Cross compound machine, improved flooded freezing system and distilling system.

Mutual Union Brewing Company, Pittsburgh, Pa., 300-ton horizontal duplex cross compound condensing refrigerating machine, 80-ton improved flooded freezing system, 80-ton distilling system and changing present freezing system to improved flooded freezing system, to be installed in brewery at Aliquippa, Pa.

Lockhart Water Works, Lockhart, Tex., 45-ton vertical heavy duty type refrigerating machine.

Hoxie & Goodloe, engineers, Los Angeles, Cal., 80-ton vertical refrigerating machine with improved freezing system and storage piping.

D. Brown & M. Joseph, ice manufacturers, Ft. Worth, Tex., 60-ton horizontal double-acting refrigerating machine with improved flooded freezing system, distilling system and boiler system.

D. C. Collier, Frank Owen & A. J. Griffin, Santa Fe, N. M., 15-ton raw water ice plant, with vertical heavy duty type tandem compound machine, improved flooded freezing system, boiler system and storage piping.

Chaffee Ice & Cold Storage Company, Chaffee, Mo., 9-ton vertical heavy duty type refrigerating machine and storage piping.

Crystal Ice Company, Danville, Ill., ammonia condensers and changing present freezing system to improved flooded freezing system.

A "BOSS" SCRAPER RECOMMENDATION.

The Wm. Zoller Company of Pittsburgh, Pa., installed last year a "Boss" hog scraper to take the place of another dehairing machine, and after a year's use gave The Cincinnati Butchers' Supply Company, manufacturers of the "Boss" hog scraper, the following recommendation:

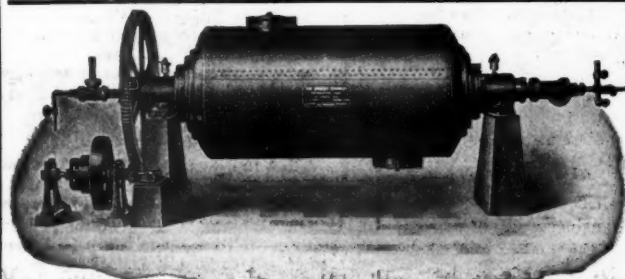
"Pittsburgh, October 24, 1912.

"Gentlemen: We are pleased to state that the 'Boss' hog scraping machine installed here October, 1911, has been in constant operation since. We are very much pleased with its simplicity, and the upkeep is so small that it is not worth while mentioning. It is also a big saver in power. We cheerfully recommend it. Respectfully yours,

"WM. ZOLLER CO.

"(Signed) E. Wettach, Treasurer."

NO AGITATING ARMS. NO WEAR ON THE INNER SHELL



The Brecht Rotary Vacuum Dryer.

EQUIPPED WITH SPECIAL STICK FEED
ABSOLUTELY ODORLESS

THE BRECHT ROTARY VACUUM DRYER

FOR BLOOD, TANKAGE AND BONES

HAS NO EQUAL FOR ECONOMY IN OPERATING AND MAINTENANCE.
PRODUCES DRY TANKAGE AT ONE-HALF THE COST OF ANY OTHER STEAM DRYER MANUFACTURED.

Send for our NEW CATALOG on

By-Products Machinery

Manufactured by

THE BRECHT COMPANY

Main Offices and Factories ST. LOUIS, MO.; 12th and Cass Ave.

Established 1855.

NEW YORK, 174-176 Pearl St. DENVER, 14th and Wasco Sts.
SAN FRANCISCO, 143-149 Main St.
HAMBURG BUENOS AYRES

ICE AND REFRIGERATION

NEW CORPORATIONS.

Poteet, Tex.—The Poteet Ice, Light and Water Company has been incorporated with a capital stock of \$10,000 by J. L. Burd, C. J. Ernst and others.

Douglas, Ga.—The Douglas Ice and Fuel Company has been incorporated with a capital stock of \$25,000 by S. M. Roberts, S. J. Stubbs and others.

Manteo, N. C.—The Manteo Fish and Ice Company has been incorporated with a capital stock of \$50,000 by T. S. Meekins, C. P. Midgett and others.

Reidsville, N. C.—R. Hairston, J. H. Cosby, N. C. Thompson and others have incorporated the Reidsville Ice and Coal Company, with a capital stock of \$25,000.

ICE NOTES.

Jackson, Tenn.—The Beare Brothers' Ice Company will erect an ice plant.

Quincy, Mass.—E. H. Doble's icehouse at W. Quincy has been destroyed by fire.

New Orleans, La.—E. R. Harris has awarded contract for the erection of his ice cream plant.

Fayette, Mo.—J. B. & A. W. Bell and T. M. Crump contemplate erecting a 5 or 10-ton ice plant.

Highlandtown, Md.—The Highlandtown Ice Company will erect an ice plant on the site of its present plant.

Bogalusa, La.—A cold storage plant will be erected here by the Slidell Grocery and Grain Company of Slidell, La.

Middletown, Ky.—The newly organized Middletown Ice and Cold Storage Company will establish a 15-ton ice plant.

Darien, Ga.—The Darien Ice and Light Company will spend around \$15,000 in the erection of an ice and electric light plant.

Wagoner, Okla.—The Purity Ice and Bottling Company will enlarge its ice plant. It will be increased from 15 to 40 tons.

Petersburg, Va.—It is reported that a new

company is being organized with a capital of \$50,000 for the purpose of erecting an ice plant.

Crisfield, Md.—The Crisfield Ice Manufacturing Company has awarded contract for the rebuilding of its plant, recently destroyed by fire.

St. Louis, Mo.—The Mutual Brewing Company will increase its capital stock from \$400,000 to \$600,000 to be used for enlarging plant in course of erection and doubling capacity originally planned.

SOME ASPECTS OF FOOD CONSERVATION BY REFRIGERATION.

By Frank A. Horne.*

There has been a remarkable reversal of public opinion in the past three or four years regarding the place cold storage and refrigerating has occupied with regard to the "high cost of living."

The people, quite generally, led by newspaper agitation, entertained the idea that cold storage facilities were used to artificially control markets and increase prices; that foods were carried for long periods of time, and that the process was detrimental to the public health. It was then that the politicians appeared and various legislative proposals were introduced to control and greatly restrict the cold storage industry. In consequence of this situation and in response to the demand of the business men, whose legitimate enterprises were being unjustly assailed, a series of investigations and hearings was held which demonstrated beyond doubt that the popular notion and newspaper sensational attacks were entirely unfounded and erroneous and that the cold storage warehousemen performed a useful public function in the conserving of perishable foods, preventing deterioration and waste, by affording a scientific method by which the great surplus production of the flush season could be wholesomely preserved for consumption when Nature rested from her labors and scant provision issued for the insistent and regular needs of mankind.

Then, too, it became apparent that the cold storage process, by enlarging the markets from the immediate time of production to the longer period of the year's cycle, encouraged the farmer to increase his yield by making the increasing outlets for his products. To thus provide a means by which the maximum production can be carried forward a few months to the lean months is no less a boon and conserving instrument than is the transporting railway which brings the distant native food to those climes which fail to produce the necessities and luxuries of a bountiful table.

It is a significant fact and a tribute to the excellence of the service that until the extent of this means of preservation became known the public believed the out-of-season products they were using were of current production because of the quality and wholesomeness of the foods thus made available.

That was a wise maxim of Benjamin Franklin that "a penny saved is a penny earned," and is applicable to the salvage of

waste made possible by the use of refrigeration in all the processes of handling our perishable food products. In the old days before these modern facilities were available a period of flush production meant a glut in the market and large quantities of spoiled and utterly useless foods, which must be sent to the dumps, and by reason of the losses subsequent production was greatly curtailed. With cold storage at hand the contrary condition prevails, with the possible elimination of waste where fully employed and stimulation of profitable production.

The Facilities for Cold Storage of Foods.

The extent of the facilities for the conservation of foods by refrigeration is indicated by the following figures: from the Ice and Refrigeration Blue Book: In 1911 there were 860 public cold storage warehouses having about 169,541,000 cubic feet of storage space and representing an investment of approximately \$75,000,000. It is estimated that the value of goods stored in one year ranges from \$500,000,000 to \$700,000,000. Notwithstanding these large figures, it is estimated that not over from 5 per cent. to 10 per cent. of the annual production of such foods, as eggs, butter, poultry and meats are placed in cold storage.

It is not difficult to demonstrate the proposition that refrigeration and cold storage are great agents of conservation of our perishable foods, but it is pertinent to inquire whether the dangers and objections to cold storage which have been mentioned really exist or are sufficient to overcome the conservation function. It will be well to consider the answers which the experts and scientific investigators give to these questions as presented in their testimony at the hearings and the other official investigations which have been held.

The statement that the cold storage warehouses helped certain interests to control prices is refuted by the testimony before the U. S. Senate Committee on Manufactures that the warehouse men generally do not own the goods, that in 27 leading warehouses during 1910 there were 9,380 storers, and that in a New York concern there were 1,442 owners of goods stored. That cold storage has had an injurious economic effect was further disproved by a study of average prices of butter and eggs by Mr. F. G. Urner, editor of the New York Produce Review, in which the market values of these goods for a period of ten years before the advent of cold storage were compared with a like period subsequent to the general use of refrigerating warehouses. The result of this inquiry was presented before the Committee on Manufactures of the U. S. Senate, and appears on page 137 of their hearings. Mr. Urner's conclusions may be summarized as follows:

"The per capita consumption of eggs at New York has increased largely since ample cold storage facilities became available." Also he says: "The average prices of fresh-gathered and storage eggs, taken together, were lower during the season of scarcity since cold storage has been available than were the prices for fresh-gathered eggs before cold storage was available, notwithstanding a well-known advance in the prices of nearly all commodities."

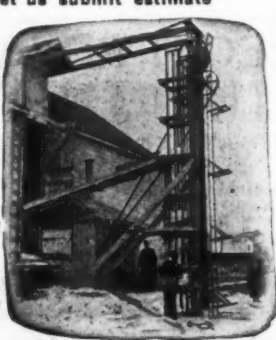
The Massachusetts Commission on Cold Storage has this to say as to the effect of cold storage on increased production and prices: "The per capita receipts of the chief food products subject to cold storage handling—namely, eggs, butter and poultry—increased greatly in Boston and New York

**ICE
ELEVATORS AND CONVEYORS
FOR HOUSING ICE**

Only way to Harvest Crop
Economical Efficient

No Idle Men
Let us submit estimate

Our
1913
Catalog
Now ready
Send for
Copy



Best Quality
**ICE
TOOLS**

Gifford Wood Co.
HUDSON, N. Y.
BOSTON, MASS. CHICAGO, ILL.

*Paper read before National Conservation Congress, Indianapolis.

PURITY IS ESSENTIAL IN AMMONIA

For nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book**

B. B. AMMONIA may be obtained from the following

ATLANTA, Manufacturers' Warehouse Co.
BALTIMORE, Joseph S. Wernig Transfer Co.
BOSTON, 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Transfer Co.
CHICAGO, F. C. Schapper, Wakem & McLaughlin
CINCINNATI, Pan Handle Storage Warehouse,
The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co.,
Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co.,
Ltd., Newman Bros., Inc.
DENVER, Denver Transit & Warehouse Co.
DALLAS, Oriental Oil Co.
EL PASO, El Paso Storage Warehouse Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Crutcher Warehouse Co.
LIVERPOOL, Peter R. McQuile & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.
MILWAUKEE, Central Warehouse.

MEMPHIS, Patterson Transfer Co.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Chas. F. Rantz.
NEW YORK, Roessler & Hasslacher Chemical
Co., Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
SALT LAKE CITY, Utah Soap Co.
ST. LOUIS, McPheeters Warehouse Co., Pillsbury-
Becker Eng. & Sup. Co.
SAN ANTONIO, Oriental Oil Co.
SAN FRANCISCO, United Iron Works.
SAVANNAH, Benton Transfer Co.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

markets during the decade 1901-10, as compared with the decade 1881-90, prior to the general adoption of cold storage methods. This fact appears to indicate that cold storage has contributed to increase the volume of production."

Again this report says: "The average prices of butter and poultry were lower in the second decade than in the first. The average price of eggs was slightly higher, but this fact is explained by peculiar conditions affecting the egg market." With respect to the alleged injurious effect of cold storage on health, there is abundance of scientific testimony to the contrary. On this phase of the subject the Massachusetts Commission declared itself as follows:

Cold Storage Not a Menace to Health.

"Instead of being a menace to the public health, cold storage has, in the main, exhibited itself as a great agency for the conservation of the vital resources of the population. It has enlarged, diversified and enriched the food supply of the people. Without cold storage the crowded masses in the urban centers would be obliged to subsist on a dietary at once more meager and more costly than that enjoyed at the present time."

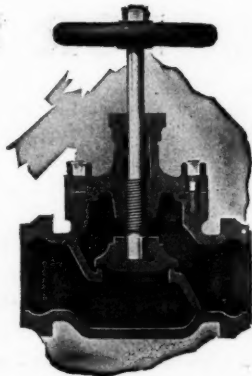
There are many expert witnesses with regard to the wholesomeness of cold-stored foods, among whom may be mentioned the following eminent advocates: Hon. James Wilson, Secretary of Agriculture; Dr. H. W. Wiley, Prof. Wm. T. Sedgwick, of the Massachusetts Institute of Technology; Dr. Wm. J. Gies, Professor of Biological Chemistry, and Dr. M. E. Pennington, Chief of Food Research Laboratory, U. S. Department of Agriculture.

The later testified before the Senate Committee that, in reference to poultry, "There would probably be a greater change in 24 hours if the temperature was from 65 to 75 degrees than if the temperature was 10 degs. Fahr. for twelve months," thus clearly indicating that waste, deterioration and loss occur through absence of refrigeration in the handling of these products rather than in period storage.

The common notion that goods are generally held for very long periods in cold storage is disproved by the report of the Secretary of Agriculture last year, showing the following average periods of storage: Beef, 2.3 month; mutton, 4.4 month; butter, 4.4 month; poultry, 2.4 month; eggs, 5.9 month; fish, 6.7 month.

There has been no objection to proper and reasonable regulation, such as supervisory inspection, publicity of holdings and the like, and the fact that cold storage warehouses continue to thrive in spite of the crudities and burdensome features of some of the provisions of the cold storage laws which have been enacted in several States is a demonstration that cold storage preservation is a vital and valuable public utility and a vast agency of conservation in respect to the food products of the people.

WATCH PAGE 48 FOR BUSINESS CHANCES



YORK

Ammonia Valves

AND

Fittings

are carried in stock
in all principal cities

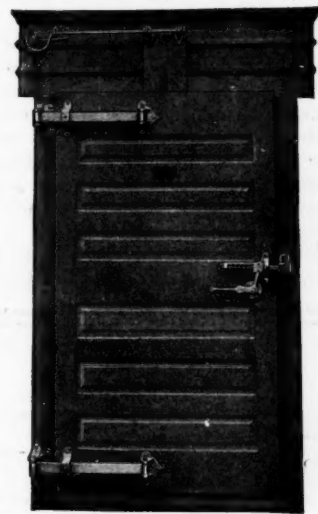
Shall we send you our Illustrated Catalogue, which will enable you to order from our nearest supply houses?

Their Prices are the same as ours.

York Manufacturing Co.

Largest Ice Machine Manufacturers
in the World

General Western Office: Monadnock Bldg., Chicago
Main Office and Works: - - - York, Pa.



This is a Contract

We invite users of

Refrigerator Doors and Windows

who are contemplating erection or remodelling plants to write us for

Sample Door and Frame COMPLETE

We will forward it to size required. If it is not satisfactory from every standpoint to YOU in style, workmanship, efficiency and plan, it is YOUR PROPERTY WITHOUT CHARGE or any obligation to us whatever.

(Signed)

Jones Cold Store Door Co.

HAGERSTOWN, MD., U.S.A.

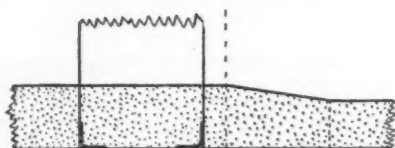
THE WORLD'S NEED OF FATS.

Literally it requires grease to make the machinery of business run. The world must be constantly oiled. In the life of nations the function of fat is indispensable. Leanness is an abnormality. All healthy animals and plants carry or soon acquire under hospitable conditions a complement of fat. Jack Spratt could eat no fat, and his wife could eat no lean. They were dietetic geese owing their maternity to Old Mother Goose. While they licked the platter clean they both starved, if they persisted in their respective antipathies.

President H. J. Waters, of the Kansas Agricultural College, was right when he said that the world was fat-hungry. It takes a man with acute senses to hear the faint squeaks of our industrial joints and to see the remote smoke from economic frictions that need oil, for the question of fat, although large in the eye of the economist with vision, is microscopic in the optical range of the crowd.

Fats are vital to the nourishment of men. Oils have a far more important use than that of lubricating machines. Animal and vegetable fats fill a place in the nutritive economy of the people which is not open to other products. Moreover, if the millions of oilcups represented by population are not adequately supplied, physiological and commercial squeaking occurs.

Our annual production of lard is about 750,000,000 pounds. We use in addition a



Stevenson Doors for Concrete Floors

have an exclusive, patented arrangement of imbedded angle irons and metal bars connecting lower end of doors, which is absolutely essential to correct installation.

Stevenson Doors have a perfect air seal—formed by the way in which the door is held tight to the frame by the Stevenson Elastic Hinge and new self-acting Roller Fastener, which cannot slacken as the fastener locks.

This air seal cannot be broken by a blow from the rear on the rebate strip. The Stevenson Door eliminates entirely this source of danger and loss of workmen's time.

Booklet A—gives dollars and cents reasons.

It is free—write for it.

Stevenson Co., 1500 W. Fourth St
Chester, Pa.

billion pounds of cottonseed oil every year. Coconut oil also figures largely in culinary art. Similar uses also are made of corn, peanut and palm kernel oil and arachides, to say nothing of olive oil.

Edible fats are not produced in sufficient quantity to supply the insistent and growing demand. A fat famine is not probable, but the world today is hungry for more fat. There never has been so favorable a time as the present to begin farming for this unctuous product. Stock-farming is the peer of all fat-producing systems.—Breeder's Gazette, Chicago.

CLEVELAND COLD STORAGE RULES.

The city council of Cleveland, O., has enacted an ordinance establishing cold storage regulation in that city, and requiring the labeling of all foodstuffs placed in storage, except fruits, nuts, cheese and vegetables. The ordinance was modeled after the

Chicago measure, which has since been vetoed by Chicago's mayor on the ground of certain impractical and unfair features. Cleveland officials have now gone to Chicago to look into the question and see what can be done to work out a practical regulation system.

MORE REFRIGERATING EFFICIENCY.

The Armstrong Cork Company, Pittsburgh, Pa., through its insulation department, has issued an interesting and valuable folder entitled "Three Things to Increase the Efficiency of Your Refrigerating Plant." The three things are Nonpareil Corkboard Insulation, for refrigerated rooms and freezing tanks; Nonpareil Cork Covering, for brine, ammonia and ice-water lines and tanks; and Nonpareil High Pressure Covering, for steam pipes and boilers. The facts and figures embraced in the booklet are well worth studying.

G. V. ELECTRICS FOR RETAILERS



The Otto Stahl wagon shown below is of 1000 lbs. capacity. It is one of about 1000 G. V. Electrics in daily service in New York.

There are only about 5000 Motor Trucks of all makes in New York, so you can see where G. V. Electrics stand.

This is the Electrical Age. Progressive firms use Electricity for practically all purposes. A 1000-lb. G. V. Wagon delivering your goods at hotels, clubs, restaurants and private residences would stamp you as right up to the minute in service for your customers. It would bring you new business over the telephone.



One wagon of this type (provided it is a G. V.) will do more in a day than two single horse teams. It can't go East and West at the same time, but it will give you the mileage and by rerouting your deliveries you can do a wonderful lot of work with it. Don't worry about the first cost. Just bear in mind that the wages of the driver saved, will pay 6% on the cost of four such wagons.

Can't we give you some figures on the cost of operating G. V. Electrics? Catalogue 81 on request.

GENERAL VEHICLE COMPANY

Principal Office and Factory, LONG ISLAND CITY, N. Y.

NEW YORK

CHICAGO

BOSTON

PHILADELPHIA

ST. LOUIS

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Steady—Trading Quiet—Hog Movement Moderate—Stocks Decrease—Distribution Fair—Some Disease Complaints—Feeding Conditions Favorable.

The contract market on provisions during the past week has moved within narrow limits, with an absence of pressure on values, and with moderate recuperation from time to time. The recent decline in values, which carried the market down over \$1.50 per barrel on pork from the high of October, $\frac{3}{4}$ @ $1\frac{1}{4}$ c. per pound on lard, and a little over $\frac{1}{2}$ c. a pound on ribs, was sufficient, evidently, to bring a good deal of liquidation into the market, and with this absorbed there has been some evidence of a better undertone, and some disposition to recover.

The statement of stocks of product at Chicago for the first of the month showed a material loss in product stocks compared with the preceding month, and the grand total was less than last year. The decrease in stocks had been expected, but failed to have much more than a moderate steadying influence on the market. The stock of old pork was given at 29,586 barrels, compared with 7,352 last year, and the stock of other pork was about 5,000 barrels less than last year. The greatest decreases, however, were in the stocks of meats. There was a loss of

about 10,000,000 pounds of ribs for the month, and the total loss in all cuts of meats was about 30,000,000 pounds, bringing the present total down to 50,501,000 pounds, compared with 67,446,000 pounds at this time a year ago. The grand total, including lard, showed a loss for the month of 57,000,000 pounds, reducing the aggregate to 71,526,000 pounds, against 95,424,000 pounds a year ago.

The figures for the stocks follow:

	Oct. 31, '12	Sep. 30, '12	Oct. 31, '11
Pork, new, bbls...	78	38,793	520
Pork, old, bbls...	29,586	7,352
Pork, other bbls...	17,520	23,948	22,031
Lard, new, tcs...	2,785	91,156	43,760
Lard, old, tcs...	39,917	4,545
Lard, other tcs...	6,616	15,127	17,252
Short ribs, lbs...	5,273,655	15,919,176	6,685,977
Total meats, lbs...	50,501,207	80,631,210	67,446,670
All products, lbs...	71,526,000	128,654,000	95,424,000

The export movement of hog products for the first week of the new crop year will probably compare quite unfavorably with the movement a year ago for the same time. There has been a steady decrease in the shipments for weeks past. The New York Produce Exchange statement for the year ending November 2 shows the following figures for the past week and for the year ended with November 2:

	Week ending Nov. 2, '12	Since Nov. 1, '11	Changes
Pork, lbs.....	512,000	26,416,000	Inc. 1,299,000
Bacon and Hams, lbs....	5,986,000	397,184,000	Inc. 9,372,000
Lard, lbs.	6,085,000	581,816,000	Dec. 9,773,000

The movement of hogs at primary markets for the past week was fairly liberal and the packing for the winter season is starting off at a very satisfactory rate. The average weight of hogs received during the month of October at Chicago was 226 pounds, against 235 pounds in September, and 212 pounds a year ago. The average weight the past week was 225 pounds, against 203 pounds last year. This relative increase in the weight of hogs is evidently due to the declining prices for feedstuffs, making it so much more profitable to feed heavily this year than it was last. The movement of hogs at Chicago for the eight months ended with October 31 shows that the total receipts were less than 200,000 under a year ago, and the shipments but slightly more than a year ago. The detailed figures by months follow.

	1912		1911	
	Rec'd	Ship'd	Rec'd	Ship'd
March	696,568	232,057	734,051	192,614
April	586,471	144,036	539,047	128,965
May	652,699	141,538	662,569	136,979
June	571,726	78,402	595,217	98,921
July	518,015	131,815	538,923	122,685
August	453,041	122,355	506,511	121,136
September	421,337	89,918	457,920	66,774
October	537,690	65,294	605,182	118,981
Total	4,467,547	1,005,415	4,639,420	982,054

The hog situation is naturally the most important one to be considered at the opening of the winter packing period. The price

Mineral Base

Insure 100% Efficiency in Cold-Producing Power

Eliminate wastes—get the greatest measure of economy—by using Armour's Anhydrous Ammonia.

The immense packing plants of Armour and Company use only the Armour brand of Ammonia—the same quality we offer you with our guarantee that it is absolutely pure and dry—free from all foreign substances and non-condensable gases. We test every drum before shipping. We send it to you subject to your test before using.

Stocks carried at all prominent shipping points.

The Armour Ammonia Works

Chicago, Ill.

Owned and operated by

ARMOUR & COMPANY

**Armour's
Anhydrous
Ammonia**

of hogs has declined quite sharply during the past few weeks, and quotations are just about 8c. a pound on the average, compared with about 6½¢@6¾¢. a year ago, 8¢@8½¢. two years ago, and 8¢@8½¢. three years ago. These prices, compared with last year, make a very attractive basis in view of the feeding costs, but there appeared to be less hogs in the country than last year. A report on the Ohio Valley, made after careful investigation, showed that there were less hogs on feed through Indiana and Ohio than a year ago, and decidedly fewer cattle. It is also claimed that considerable hog sickness has prevailed, and farmers are reported somewhat disturbed by this condition, and disposing of their stock earlier than usual. The report further states that seldom have pasturage conditions been so fine at this season of the year. Cattle are reported grazing in the field, as if it were the beginning of the season.

The tendency of feed stuffs prices has continued further downward. Corn has sold at new low levels during the week, both on immediate delivery, and the forward deliveries. Prices are 13¢@14¢. a bushel under last year, and other feed stuffs show corresponding decline. An expert for one of the Eastern houses, who has recently completed a trip which has taken him since the beginning of the growing season, states that the feed stuffs conditions this year are unusually favorable. Not only is there a big corn crop, but farmers after the experience of last year have raised an ample supply of feed stuffs other than corn, putting them in a very independent position.

LARD.—The market has shown a little better tone with the better markets at the interior. Some export trade is reported, although the volume is small. City steam, \$10.87½¢@11¢; Middle West, \$11.15¢@11.25¢; Western, \$11.25¢; refined Continent, \$11.80¢; South American, \$12.60¢; Brazil, kegs, \$13.60¢; compound lard, 8¢@8½¢.

BEEF.—The supplies show no improvement. Dealers report very light stocks, but

the sales at the prices are limited. Quoted: Family, \$22@23¢; mess, \$18@19¢; packet, \$19@20¢; extra India mess, \$37@38¢.

PORK.—A little steadier tone has developed with the lighter Western hog movement and better interior spot market. Mess is quoted at \$19@19.50¢; clear, \$22@24.50¢; family, \$23@24¢.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, November 6, 1912:

BACON.—Abo, Russia, 18,630 lbs.; Antwerp, Belgium, 120,950 lbs.; Antilla, W. I., 5,545 lbs.; Cabarien, Cuba, 21,008 lbs.; Cienfuegos, Cuba, 19,126 lbs.; Christiania, Norway, 68,486 lbs.; Genoa, Italy, 71,146 lbs.; Glasgow, Scotland, 64,191 lbs.; Hamburg, Germany, 29,854 lbs.; Havre, France, 13,078 lbs.; Havana, Cuba, 49,940 lbs.; London, England, 1,623 lbs.; Liverpool, England, 651,627 lbs.; Nassau, W. I., 443 lbs.; Palermo, Sicily, 5,062 lbs.; Tampico, Mexico, 1,500 lbs.

HAMS.—Antwerp, Belgium, 9,375 lbs.; Antilla, W. I., 2,180 lbs.; Cabarien, Cuba, 16,302 lbs.; Cienfuegos, Cuba, 27,394 lbs.; Curacao, Leeward Islands, 685 lbs.; Havana, Cuba, 17,925 lbs.; Hamilton, W. I., 10,597 lbs.; Kingston, W. I., 5,505 lbs.; London, England, 25,200 lbs.; Liverpool, England, 378,024 lbs.; Maracaibo, Venezuela, 7,005 lbs.; Nassau, W. I., 2,119 lbs.; Port au Prince, W. I., 6,125 lbs.; Sierre Leone, Africa, 988 lbs.; Southampton, England, 32,093 lbs.; Vera Cruz, Mexico, 2,062 lbs.

LARD.—Acajutla, Salvador, 2,000 lbs.; Antwerp, Belgium, 325,129 lbs.; Accra, Africa, 1,046 lbs.; Antilla, W. I., 5,894 lbs.; Barranquilla, Colombia, 14,308 lbs.; Bristol, England, 53,200 lbs.; Buenos Aires, A. R., 1,200 lbs.; Cabarien, Cuba, 103,418 lbs.; Carupano, Venezuela, 3,699 lbs.; Cardiff, Wales, 5,600 lbs.; Curacao, Leeward Islands, 10,411 lbs.; Cienfuegos, Cuba, 249,099 lbs.; Copenhagen, Denmark, 65,072 lbs.; Christiania, Norway, 19,250 lbs.; Christiansund, Norway, 4,126 lbs.; Colon, Panama, 980 lbs.; Durban, Natal, 2,000 lbs.; Drontheim, Norway, 17,875 lbs.; Emden, Germany, 6,150 lbs.; Gothenberg, Sweden, 31,124 lbs.; Genoa, Italy, 5,500 lbs.;

Hamburg, Germany, 2,398,105 lbs.; Hamilton, W. I., 2,851 lbs.; Havre, France, 257,354 lbs.; Havana, Cuba, 171,173 lbs.; Kingston, W. I., 1,900 lbs.; Liverpool, England, 374,913 lbs.; London, England, 260,400 lbs.; Maracaibo, Venezuela, 26,738 lbs.; Manchester, England, 136,925 lbs.; Nassau, W. I., 20,868 lbs.; Port Barrios, C. A., 2,800 lbs.; Port au Prince, W. I., 113,704 lbs.; Palermo, Sicily, 22,509 lbs.; Port Limon, C. R., 830 lbs.; Riga, Russia, 36,430 lbs.; Rio Janeiro, Brazil, 1,520 lbs.; Sierre Leone, Africa, 13,452 lbs.; Stettin, Germany, 129,400 lbs.; Southampton, England, 51,800 lbs.; Valparaiso, Chile, 26,860 lbs.; Vera Cruz, Mexico, 38,730 lbs.; Wasa, Russia, 12,420 lbs.

LARD OIL.—Antwerp, Belgium, 5 bbls.; Callao, Peru, 150 gals.; Hamburg, Germany, 25 bbls.

PORK.—Antwerp, Belgium, 20 tcs.; Bremen, Germany, 60 bbls.; Hamilton, W. I., 7½ bbls.; Liverpool, England, 171 bbls.; Nassau, W. I., 53 bbls.; Port au Prince, W. I., 442 bbls.; Valparaiso, Chile, 20 bbls.

SAUSAGE.—Antwerp, Belgium, 123 pa.; Catania, Sicily, 30 pa.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending November 2, 1912, with comparative tables:

To—	PORK, BBLs.		From Nov. 1, '11, to Nov. 2, 1912.
	Week ending Nov. 2, 1912.	Week ending Oct. 31, 1911.	
United Kingdom..	118	565	20,911
Continent	151	147	15,448
So. & Cen. Am.	399	310	17,584
West Indies	1,388	925	53,839
Br. No. Am. Col.	504	504	23,736
Other countries	568
Total	2,560	2,451	132,081

MEATS, LBS.			
United Kingdom..	4,930,175	5,762,100	323,865,637
Continent	411,750	594,250	48,234,875
So. & Cen. Am.	103,050	68,475	8,755,450
West Indies	235,230	188,850	15,815,144
Br. No. Am. Col.	4,000	3,400	203,025
Other countries ..	392,000	1,600	2,207,350
Total	5,986,225	6,618,675	397,184,481

LARD, LBS.			
United Kingdom..	2,146,800	6,050,015	254,749,218
Continent	2,324,000	4,827,950	245,309,740
So. & Cen. Am.	992,700	539,300	31,822,300
West Indies	531,300	1,009,500	46,512,405
Br. No. Am. Col.	800	5,700	1,131,805
Other countries ..	89,500	1,000	2,290,300
Total	6,085,100	12,442,465	581,815,768

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,677	2,559,475	2,919,450
Boston	83	762,750	181,750
Philadelphia	18,000	859,000
Baltimore	60,900
New Orleans	890	128,000	606,000
Montreal	2,497,000	1,132,000
Mobile	21,000	196,000
Total week	2,560	5,986,225	6,085,100
Previous week ..	1,814	4,629,250	5,482,025
Two weeks ago ..	1,955	5,404,675	11,661,809
Cor. week last y'r	2,451	6,618,675	12,442,465

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, '11, to Nov. 2, 1912.	Same time last year.	Changes.
Pork, lbs.	28,416,200	25,117,600	Inc. 1,298,600
Meats, lbs.	387,184,481	387,812,598	Inc. 9,371,883
Lard, lbs.	581,815,768	591,588,822	Dec. 9,773,054

OCEAN FREIGHTS.			
	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per 100 lbs.
Beef, per tierce	17/6	22/6	@30c.
Oil Cake	16/3	23c.	@25c.
Bacon	17/6	22/6	@30c.
Lard, tierces	17/6	22/6	@30c.
Cheese	25/	30/	@50c.
Canned meats	17/6	22/6	@30c.
Butter	30/	30/	@50c.
Tallow	17/6	22/6	@30c.
Pork, per barrel	17/6	22/6	@30c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, October 30, 1912, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed	Bacon and Hams	Tallow	Beef	Pork	Lard
	Cake. Bags.	Oil Bbls.		Boxes.	Pkgs.	Pkgs.	Bbls.	Tcs. and Pkgs.
Cedrie, Liverpool	340	1878	109	458 1401
Philadelphia, Southampton	280	25	850
Minnehaha, London	979	25	1425
Columbia, Glasgow	200	501	5	100	50 30
Francisco, Hull	635	25	150 3343
Chicago City, Bristol	300
Exeter City, Bristol	25	500
President Grant, Hamburg	400	140	125	65	100
Potsdam, Rotterdam	15083	870	25	749	2594
Kroonland, Antwerp	3500	50	600	75	151	186 9440
Friedrich der Grosse, Bremen	10	110
George Washington, Bremen	125
La Touraine, Havre	100
Sant' Anna, Marseilles	998	100	240	761	365
Alberto Treves, Marseilles	550
Felomachi, Marseilles	750
Perugia, Mediterranean	75
America, Mediterranean	30	14	343
Total	21221	2804	4332	599	276	2444 20691

ADLER & OBERNDORF, Inc.

UNION STOCK YARDS, CHICAGO, ILL.

BUYERS OF
ALL GRADES

TALLOW & GREASE

PLACE YOUR OFFERINGS BEFORE US

When you need good Hogs write us.
E. T. CASH & CO.
LIVE STOCK AGENTS, National Stock Yards, Ill.
All applicants for market reports will receive our personal attention. Any time we can serve you command us.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market was quiet during the week and without appreciable change in any direction. Several minor influences cropped up and old factors were commented upon, but sentiment seemed to be influenced only to a trivial extent. The best buying is still for the superior grades, and while the cheaper tallows are more plentiful they are fairly well held.

Consumers in general are undoubtedly convinced that a conservative policy for the time being is the best and will prove the most remunerative. On this theory the takings from day to day are in small quantities, although occasionally in the past users have accepted substantial lots at full prices. It appears as though manufacturers are well sold-up which precludes the possibility of an immediate sharp decline.

Western tallows are stated to be more abundant than local stuff, but the steadiness of quotations would reflect a demand about commensurate with the supply. The passing of the Presidential election removed an uncertainty from the market with the trade apparently satisfied as to the choice which was made, but there was little disposition to abandon the hand-to-mouth policy which has been in evidence now for some time.

Further declines in the foreign market tended to make buyers more independent on this side, but otherwise the London auction sale was without effect. There were 305 casks sold of 675 offered; prices 3d. lower. The difficulty in securing ocean space is still pronounced and interferes with export business, but this was partly offset by less apprehension concerning the foreign political situation.

Prime city tallow was quoted at 6½c.; city special, 7¼c., and country as to quality, 6¼@7c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

STEARINE.—Further declines have been made with the market quoted nominally at 13c. There is no great pressure to sell but the demand is lacking. Compound lard manufacturers do not seem to be greatly interested and many believe that they have supplied themselves for the present.

COCOANUT OIL.—The market is steady, with a moderate jobbing business. Holdings in first hands are apparently well controlled and demand abroad is reported of fair proportions, while there is no evidence of any pressure of copra. Quotations: Cochin, 10¼@11c.; Nov.-Dec. arrival, 10¼@10½c.; Ceylon, 9¼@9½c.; Nov.-Dec. arrival, 9@9½c.

PALM OIL.—The market is steady but quiet. A little better tone appears to prevail. Demand is not active but shows a steady volume. Prime red spot, 6½@6¾c.; do. to arrive, 6¾@6½c.; Lagos, spot, 7¼@7½c.; to arrive, 7@7½c.; palm kernel, 8¼@8½c.; shipment, 8½@8¾c.

NEATSFOOT OIL.—The position of the market is quiet. The available stock is not large and prices are steadily held. Quotations: For 20 cold test, \$1; 30 do., 88c.; 40 do., water white, 82c.; prime, 62@63c.; low grade off yellow, 60@61c.

OLEO OIL.—The market has shown a general decline both here and abroad, due apparently to a pause in the demand. The open fall has resulted in more natural butter both at home and abroad. Churners are more cautious and with cold weather later will be able to use more of the lower priced vegetable oils. Choice is quoted at 14¼@14½c.; New York, medium, nom.; Rotterdam, 81 florins asked.

GREASE.—The position of the market is quiet, with prices showing very little change. Trade is small. Quotations: Yellow, 6@6¼c.; bone, 5¼@6c.; house, 5¼@6c.; "B" and "A" white, nominal.

CORN OIL.—The market has developed a little steadier tone, with less pressure to sell. Prices are quoted at \$5.65@5.75 in car lots.

SOYA BEAN OIL.—The market is quiet and about steady. Demand is moderate and the volume of sales is not large. Spot is quoted at 6½@6¾c., while shipment oil is 6¾@6½c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, November 6, 1912:

BEEF.—Antwerp, Belgium, 20 tcs., 97 bbls.; Belize, Honduras, 5 bbls.; Bremen, Germany, 25 bbls.; Curacao, Leeward Islands, 14 bbls.; Cardiff, Wales, 5 tcs.; Colon, Panama, 40 bbls.; Glasgow, Scotland, 55 tcs.; Hamburg, Germany, 150 bbls.; Hamilton, W. I., 23½ bbls.; London, England, 10 bbls., 57 tcs.; Liverpool, England, 50 tcs.; Nassau, W. I., 26 bbls.; Newport, England, 5 tcs.; Port au Prince, W. I., 75 bbls.

FRESH MEAT.—Hamilton, W. I., 8,706 lbs.; Liverpool, England, 99,059 lbs.

OLEO OIL.—Antwerp, Belgium, 45 tcs.; Copenhagen, Denmark, 370 tcs.; Hamburg,

Germany, 330 tcs.; London, England, 100 tcs.; Liverpool, England, 50 tcs.; Malmö, Sweden, 220 tcs.; Piræus, Greece, 50 tcs.

OLEOMARGARINE.—Belize, Honduras, 1,200 lbs.; Curacao, Leeward Islands, 1,728 lbs.; Colon, Panama, 3,665 lbs.; Hamilton, W. I., 2,130 lbs.; Port au Prince, W. I., 11,545 lbs.

TALLOW.—Antwerp, Belgium, 78,074 lbs.; Barranquilla, Colombia, 51,545 lbs.; Sierre Leone, Africa, 1,935 lbs.

TALLOW OIL.—Hamburg, Germany, 40 bbls.

TONGUE.—Antwerp, Belgium, 10 bbls.; London, England, 360 pa.; Stockholm, Sweden, 25 pa.

CANNED MEAT.—Antwerp, Belgium, 375 cs.; Buenos Aires, A. R., 100 cs.; Colombo, Ceylon, 55 cs.; Cienfuegos, Cuba, 1,769 cs.; Curacao, Leeward Islands, 107 cs.; Genoa, Italy, 76 pa.; Glasgow, Scotland, 575 cs.; Havre, France, 150 cs.; Havana, Cuba, 1,171 cs.; Kribi, —, 91 cs.; London, England, 1,180 cs.; Liverpool, England, 145 cs.; Maracaibo, Venezuela, 13 cs.; Tampico, Mexico, 30 pa.; Vera Cruz, Mexico, 32 cs.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 6.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12¼@12¾c.; 12@14 lbs. ave., 12@12¼c.; 14@16 lbs. ave., 12@12½c.; 18@20 lbs. ave., 11¾@11½c. Sweet pickled, 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13@13¼c.; 12@14 lbs. ave., 12½@13c.; 14@16 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@12¾c.

Skinny Hams—Green, 14@16 lbs. ave., 12¼c.; 16@18 lbs. ave., 12@12¼c.; 18@20 lbs. ave., 12¼c.; 22@24 lbs. ave., 11¾@12c. Sweet pickled, 14@16 lbs. ave., 12¼@12½c.; 16@18 lbs. ave., 12¼@12½c.; 18@20 lbs. ave., 12¼@12½c.; 22@24 lbs. ave., 11¾@11½c.

N. Y. Shoulders—Green, 10@12 lbs. ave., 11¼@11½c. Sweet pickled, 10@12 lbs. ave., 11½c.

Picnic Hams—Green, 5@6 lbs. ave., 11½c.; 6@8 lbs. ave., 11¼c.; 8@10 lbs. ave., 11½c.; 10@12 lbs. ave., 11c. Sweet pickled, 5@6 lbs. ave., 11¼@11½c.; 6@8 lbs. ave., 11½@11¾c.; 8@10 lbs. ave., 11¼@11½c.; 10@12 lbs. ave., 11¼c.

Clear Bellies—Green, 6@8 lbs. ave., 14½@15c.; 8@10 lbs. ave., 13¾@14c.; 10@12 lbs. ave., 12½@13c.; 12@14 lbs. ave., 12@12½c. Sweet pickled, 6@8 lbs. ave., 15@15½c.; 8@10 lbs. ave., 14@14¼c.; 10@12 lbs. ave., 13¾c.; 12@14 lbs. ave., 13@13¼c.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

CHICAGO FERTILIZER MARKETS.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, November 6.—The tankage market has been exceedingly quiet the past week, owing to the feeling of everyone to wait until after election before doing much buying of products of any kind. Owing to the dullness in trade some of the packers who are anxious to move small lots of tankage and blood from their outside plants have shaded prices $2\frac{1}{2}$ c. per unit. With bids in hand further lots could be bought today at \$2.52 $\frac{1}{2}$ for blood and \$2.32 $\frac{1}{2}$ and 10 for tankage, Chicago basis, or 5c. per unit higher for December shipment, though other packers are still very firm in their views and decline to shade prices to this extent, claiming they are able to sell in a small way at \$2.55 for blood and \$2.35 and 10c. for tankage, and have made sales at 5c. higher than this for December.

Some considerable lots of low-grade tankage, 7 and 10, have sold at \$15 per ton for prompt and November shipment, and this grade is now held at \$15.50 for December and \$16 for January or February shipment; 6 $\frac{1}{2}$ and 35c. tankage is offered for November at \$18.75 per ton.

Ground steam bone is weak, and small lots could be bought at a further reduction in price. Packers generally look for some improvement in demand and higher prices later in November, or certainly in December and January, as with the greatly reduced estimate on the cotton crop and the fact that high prices are being paid for cottonseed meal for feeding purposes, they expect this product to cut less of a figure as an ammoniate proposition this season than last. (Complete quotations on page 37.)

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, November 8.—Latest market quotations on chemicals and soap supplies are as follows: 74 per cent. caustic soda, \$1.70 basis 60 per cent.; 76 per cent. caustic soda, \$1.70@1.75 basis 60 per cent.; 60 per cent. caustic soda, \$1.90 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2 $\frac{3}{4}$ c. lb.; 58 per cent. soda ash, 85@90c. basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; tale, 1 $\frac{1}{4}$ @1 $\frac{1}{2}$ c.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for bbls.; borax at 4 $\frac{1}{2}$ c. lb.; chloride of lime in casks, \$1.50 and in bbls., \$2 per 100 lbs.; carbonate of potash, 4@4 $\frac{1}{2}$ c. lb.; electrolytic caustic potash, 90/92 per cent. at 4 $\frac{1}{4}$ @5c. lb.

Genuine Lagos palm oil in casks, 7 $\frac{1}{4}$ @7 $\frac{1}{2}$ c. lb.; clarified palm oil in bbls., 7 $\frac{1}{2}$ c. lb.; prime red palm oil in casks, 6 $\frac{3}{4}$ @7c. lb.; prime palm kernel oil in casks, about 1,200 lbs., 8 $\frac{3}{4}$ @8 $\frac{3}{4}$ c. lb.; green olive oil, 78c. per gal.; yellow olive oil, 87 $\frac{1}{2}$ @90c. per gal.; green olive oil foots, 7 $\frac{1}{4}$ @7 $\frac{3}{4}$ c. lb.; peanut oil, 65@75c. per gal.; Ceylon coconut oil, 9 $\frac{1}{2}$ @9 $\frac{1}{2}$ c. lb.; Cochin coconut oil, 10 $\frac{3}{4}$ @11c. lb.; cottonseed oil, 6@6 $\frac{1}{4}$ c. lb.; corn oil, \$5.60@5.75 lb.; soya bean oil, 6 $\frac{1}{2}$ @6 $\frac{3}{4}$ c. lb. Prime city tallow, 6 $\frac{1}{2}$ c. lb.; oleo stearine, 13 $\frac{1}{2}$ @14c. lb.; house grease, 6@6 $\frac{1}{4}$ c. lb.; brown grease, 5 $\frac{1}{4}$ @6c. lb.; yellow packer's grease, 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c. lb.

THESE ARE THE PLANTS THAT MAKE "PROGRESS" COOKING OIL AND "GOLDEN ROD" COTTONSEED FLOUR

LOUISVILLE SALAD OIL — APPETIZING AND DELICIOUS.

IDEAL HAND CREAM
IDEAL COTTON OIL—15 OZ.
SPERMACEET—34 OZ.
WHITE WAX—34 OZ.
OIL OF LAVENDER
FLOWERS—12 DROPS
ROSEWATER—74 OZ.
BLUNT TIPPED FINGERS
ARE NEVER PRETTY.
SO WHY NOT TRY TO
MAKE THEM SHAPELY?
BEGIN IT TODAY.

EDIBLE OILS FAMOUS THE WORLD OVER

MANUFACTURED BY

LOUISVILLE COTTON OIL CO.,

OFFICE & REFINERY

FLOYD & K STREETS.

INCORPORATED.

CABLE ADDRESS

LOUISVILLE, KY. U.S.A. "COTTON OIL" LOUISVILLE.

SAVE YOUR NATIONAL PROVISIONER.

How often have you wished to refer to an article or an item of trade information or some valuable trade statistics in some back copy of The National Provisioner, only to find that copy lost or mutilated? You will be glad to know that we have succeeded at last in securing a really practical binder. You can now have your Provisioner in the form of a handsomely bound book, ready to refer to at any time.

The new binder is the simplest made. The binding is as simple as sticking papers on an



ordinary file. Each binder holds 26 copies of The National Provisioner, or an entire volume. The binder has the appearance of a regular bound book. The cover is of vellum de luxe and leather; the name stamped in real gold leaf. The binder makes a richly bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

By special arrangement with the manufacturers we can furnish you with this binder for only one dollar. Merely send us your name and address. Simply say: "Send me your binder. I enclose \$1." The binder will be sent promptly, all charges prepaid.

HALL'S VACATION WAS SHORT.

John W. Hall, manager of the Henry Muhs Packing Company, at Paterson and Passaic, N. J., and one of the best-known lard men in the country, severed his connection with that company recently, following the decision not to rebuild the company's burned lard refinery. He intended to take a well-earned rest. His vacation was cut short, however, by an offer from the Washington Refining Company, of Washington, D. C., which he accepted after less than a week's lay-off.

The Washington Refining Company is the owner of the modern plant built not long ago by the Columbia Cotton Oil & Provision Corporation at Relee, Va. Its president is J. C. Cooper, of Atlanta, Ga., a well-known Southern capitalist and cotton oil mill owner. Mr. Hall has been made vice-president and general manager of the company, and will take charge at once.

LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending November 2, 1912, are reported by Williams & Terhune as follows:

	Port.	Cattle.	Sheep.	Beef.
From New York	—	—	—
From Boston	—	—	—
From Philadelphia	—	—	—
From Baltimore	—	—	—
From Montreal	—	—	—
Total	—	—	—
Total last week	100	—	—

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

FAT-MEN

ALL GRADES OF
ANIMAL
AND
VEGETABLE
FATS

STERNE & SON CO.

JUST BROKERS
Postal Telegraph Building
Chicago

STEARINES

OILS

TALLOW

GREASE

FERTILIZER MATERIALS

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**Prices Rise—Crude Market Is Very Steady—
Sentiment Still Bearish but with Less
Pessimism — Consuming Demand Im-
proved—Advances in Cotton Have Effect.**

The limited fluctuations recently shown in the New York cottonseed oil market probably best reflected the absence of important developments during the previous week or so. At times the market moved almost aimlessly over a small area, but underneath there appeared to be a very steady tone, with occasional spurts the last few days. The most plausible, or at least the accepted explanation of this was the realization that the market had declined to substantially under the 6c. level, and therefore, if cottonseed oil was not attractive as an investment it was recognized as being far from high, and consequently found more favor with consumers.

As has been frequently commented upon, the attitude of the South in distributing its oil will have and has had quite a little influence. A majority of the reports coming to hand seemingly indicate that there is not much congestion at milling centers, and in many instances holders of crude oil are not as anxious to sell as buyers are to absorb offerings. The maintenance of values in face

of an increasing movement of seed and the progress of the season would amply confirm such statements, although various opinions are expressed as to the stamina of the mills in adhering to their present position. Several mills are quoted bullishly on the market, partly because of the advance in seed values. Obviously, this will tend to augment the crush.

Events of the week would suggest that stocks of oil among consumers were far from weighty. Demand showed an improvement and while the buying was not especially active, it was of a more hopeful character even though many contended that the trade was confining its purchases to immediate necessities. No pronounced transition in this mode of buying is believed to be imminent. If conclusive evidence could be given that the cotton crop has been over-estimated or that the consuming prospects of cottonseed oil are being understated, there would undoubtedly be more of an inclination to accumulate reserve stocks. At present, however, there are many acting upon the theory that there is a great deal of oil at the South yet to come into sight, and until more of this has actually passed into consuming channels, a sustained upturn in values was not likely.

It is perhaps noteworthy that the lower grades of cottonseed oil have been taken with more confidence during the last several days, but the buying is without alacrity. The inquiry thus far this season for the cheaper descriptions of cottonseed oil is admitted to be substantially below that of last year. Less was heard during the week of the inquiry from compound lard manufacturers, but the major part of the concerns identified with this product are believed to be well engaged ahead. In the event of a material break in the pure lard market, some of the optimistic expressions current as to the amount of oil which will probably be consumed by compound lard makers may be revised, but it will unquestionably remain an argument for some time that prevailing levels for the lard substitute virtually insure a good consumption for some time.

Foreign correspondence has been received indicating that there is a tendency to await the outcome of the cotton crop. However, from the tenor of the advices it is inferred that the cautious stand of interests abroad will not be hastily abandoned. High freight rates are commented upon and as the outlook does not favor an important lowering of the cost of shipping in the immediate future,

THE W. J. WILCOX

LARD AND REFINING COMPANY

NEW YORK
Offices: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

**PURE
REFINED
LARD**



KENTUCKY REFINING COMPANY

INCORPORATED 1885



COTTON SEED OIL

Refinery and General Office: LOUISVILLE, KY.

CABLE ADDRESS

"Refinery" Louisville, U. S. A.

this factor promises to continue a very important one, especially where products compete. Oils used for edible purposes on the other side are still being taken in quantities that aggregate to moderate proportions, and on the whole the consuming trade has been bolstered sufficiently to impart a steadier undertone to the spot situation, even though many believe that this will be temporary. Where these doubtful expressions prevail, the theory is that consumers will only take more or less oil at a time, but it is indubitable that this cannot be considered as altogether bearish in itself. The aggregate consumption will have to be reckoned with.

The season is at hand for divergent crop estimates and on nearly each day there is a different version of the crop possibilities launched. Ginning figures are misleading, as there is a difference of opinion as to what percentage of the crop is represented by the official reports. It will probably be the middle of December (the period when the Government crop estimate appears) before specific ideas will be formed. The guesses at this time vary from about 13½ million bales to 14½ million bales, but it is perhaps significant that a conservative element are anticipating an average of these extremes, without including linters.

Closing prices, Saturday, November 2, 1912.—Holiday.

Closing prices, Monday, November 4, 1912.—Spot, \$5.70@5.90; November, \$5.76@5.78; December, \$5.88@5.90; January, \$5.94@5.96; February, \$5.98@6; March, \$6.04@6.06; April, \$6.09@6.11; May, \$6.11@6.13. Futures closed at unchanged to 5 advance. Sales were: November, 2,300, \$5.76@5.72; December, 2,300, \$5.90@5.88; January, 300, \$5.94; February, 1,000, \$6.01@6; March, 2,800, \$6.08@6.05; April, 200, \$6.11; May, 3,300, \$6.17@6.13; July, 100, \$6.25. Total sales, 12,500 bbls. Good off, \$5.50@5.64; off, \$5.35@5.58; reddish off, \$5.10@5.48; winter, \$6.35@6.65; summer,

\$5.90@6.50; prime crude, S. E., \$4.80@4.87; prime crude, Valley, \$4.87@4.94; prime crude, Texas, \$4.74.

Closing prices, Tuesday, November 5, 1912.—Holiday.

Closing prices, Wednesday, November 6, 1912.—Spot, \$5.80@6; November, \$5.82@5.85; December, \$5.91@5.95; January, \$6@6.01; February, \$6.03@6.07; March, \$6.11@6.13; April, \$6.14@6.18; May, \$6.22@6.23. Futures closed at 3 to 11 advance. Sales were: November, 3,500, \$5.82@5.75; December, 1,100, \$5.89@5.86; January, 1,300, \$6@5.93; February, 900, \$6@5.97; March, 4,400, \$6.11@6.04; May, 5,200, \$6.22@6.11. Total sales, 17,400 bbls. Good off, \$5.60@5.75; off, \$5.45@5.70; reddish off, \$5.25@5.70; winter, \$6.25@6.80; summer, \$5.95@6.45; prime crude, S. E., \$4.80@4.87; prime crude, Valley, \$4.87@4.94; prime crude, Texas, \$4.74@4.80.

Closing prices, Thursday, November 7, 1912.—Spot, \$5.85@6; November, \$5.86@5.88; December, \$5.97@5.99; January, \$6.06@6.08; February, \$6.10@6.13; March, \$6.15@6.16; April, \$6.17@6.23; May, \$6.25@6.26. Sales were: November, 4,100, \$5.87; December, 5,500, \$6@5.97; January, 5,600, \$6.12@6.05; February, 300, \$6.18@6.13; March, 3,900, \$6.23@6.15; May, 300, \$6.33@6.25. Total sales, 23,400 bbls. Good off, \$5.65@5.78; off, \$5.45@5.67; reddish off, \$5.35@5.50; winter, \$6@7; summer, \$5.90@6.60; prime crude, S. E., \$4.94; prime crude, Valley, \$4.94@5; prime crude, Texas, \$4.87@4.94.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

TRIBBLE & CO., Inc.
Brokers in
**COTTONSEED PRODUCTS and
FERTILIZER MATERIALS**
AUGUSTA, GEORGIA.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to November 7, 1912; for the period since September 1, 1912, and for the same period last year, were as follows:

From New York.

	For week. Bbls.	Since Sept. 1, 1912.	Same period, 1911-1912. Bbls.
Acasjutla, Salvador	—	—	111
Accra, W. Africa	—	—	10
Alexandretta, Syria	—	—	18
Alexandria, Egypt	—	—	121
Algou Bay, Africa	—	—	131
Amapola, Honduras	—	—	6
Amsterdam, Holland	—	—	45
Ancona, Italy	—	—	80
Antilla, W. I.	—	14	24
Antwerp, Belgium	—	50	837
Arendal, Norway	—	—	50
Arica, Chile	—	—	62
Asuncion, Paraguay	—	—	7
Auckland, N. Z.	—	—	598
Aux Cayes, Haiti	—	6	—
Azua, W. I.	—	—	244
Bahia Blanca, A. R.	—	9	14
Barbados, W. I.	78	601	212
Belra, E. Africa	—	—	9
Bergen, Norway	—	—	150
Birkenhead, England	—	—	100
Bordeaux, France	—	—	95
Braila, Roumania	—	—	208
Bremen, Germany	—	—	700
Buenos Aires, A. R.	279	903	1,529
Cape Town, Africa	—	61	345
Cardenas, Cuba	29	29	14
Cartagena, Colombia	13	13	—
Cayenne, French Guiana	23	23	53
Christiania, Norway	—	—	1,900
Cienfuegos, Cuba	—	—	14
Ciudad Bolivar, Venezuela	11	2	376
Colon, Panama	—	200	1,300
Constantinople, Turkey	—	—	1,650
Copenhagen, Denmark	375	1,350	—
Corinto, Nicaragua	—	—	38
Curacao, Leeward Islands	—	56	46
Dedagatch, Turkey	—	—	115
Delagoa Bay, Africa	—	—	78
Demerara, Br. Guiana	—	287	440
Domnica, W. I.	—	—	33
Dublin, Ireland	—	—	725
Dunkirk, France	—	200	—
Flume, Austria	—	—	250
Fremantle, Australia	—	12	—
Galatz, Roumania	—	—	750
Genoa, Italy	30	3,914	2,809
Gibraltar, Spain	—	—	25

TALLOW

We solicit the export and New York City Agency for reliable and even running makes of Greases and Tallows. Effective and reliable service . . .

ELBERT & COMPANY
Produce Exchange Building, New York

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Jersey Butter Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
White Clover Cooking Oil
Puritan Salad Oil

Offices: Cincinnati, Ohio

Refineries: {
IVORYDALE, O.
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.

Cable Address:
Procter, Cincinnati, U. S. A.

ASPEGREN & CO.

Produce Exchange Building

NEW YORK CITY

EXPORTERS**BROKERS**ORDERS SOLICITED
TO
BUY OR SELL**COTTON SEED OIL**
SPOT AND FUTURE DELIVERYON THE NEW YORK
PRODUCE
EXCHANGE FOR

WE ISSUE THE ONLY DAILY PRINTED MARKET LETTER ON COTTON SEED OIL IN THIS COUNTRY. SENT FREE OF CHARGE TO OUR REGULAR CUSTOMERS

WE ARE SELLING AGENTS FOR

THE PORTSMOUTH COTTON OIL REFG. CORP. OF PORTSMOUTH, VA. — AND — THE GULF & VALLEY C. O. COMPANY, LTD., OF NEW ORLEANS, LA.

WE WILL BE PLEASED TO QUOTE PRICES ON ALL GRADES OF REFINED COTTON SEED IN BARRELS OR LOOSE IN BUYERS OR SELLERS TANK CARS, F.O.B. REFINERY OR DELIVERED ANYWHERE IN THIS COUNTRY OR EUROPE.

Glasgow, Scotland	100	900	1,350
Gothenberg, Sweden	—	—	600
Grenada, W. I.	—	—	19
Guadeloupe, W. I.	—	176	527
Hamburg, Germany	500	1,905	995
Havana, Cuba	24	124	118
Harre, France	—	1,994	1,920
Hong Kong, China	—	2	—
Hull, England	175	275	—
Iquique, Chile	—	—	72
Kingston, W. I.	—	330	651
Kustendji, Roumania	—	—	150
La Union Salvador	—	43	—
Leghorn, Italy	—	—	330
Liverpool, England	—	1,795	975
London, England	—	4,734	2,005
Macoris, S. D.	—	156	354
Malmo, Sweden	—	—	50
Malta, Island of	—	—	165
Manchester, England	—	449	925
Marseilles, France	700	3,025	825
Martinique, W. I.	242	390	458
Matanzas, W. I.	—	—	10
Melbourne, Australia	—	—	64
Mersina, Turkey	—	—	71
Monte Cristi, S. D.	316	316	—
Montego Bay, W. I.	—	—	29
Montevideo, Uruguay	—	—	406
Moyaquez	—	25	—
Naples, Italy	75	275	470
Newcastle, England	—	—	75
Nuevitas, Cuba	—	—	98
Panderma, Asia	—	—	250
Patras, Greece	—	—	150
Piraeus, Greece	—	3,104	10
Plantania	—	—	3
Port Antonio, W. I.	14	37	33
Port au Prince, W. I.	—	13	43
Port Barrios, C. A.	—	—	3
Port Limon, C. R.	—	89	126
Progreso, Mexico	—	32	—
Puerto, Mexico	—	17	—
Puerto Plata, S. D.	—	—	239
Ravenna, Italy	—	—	50
Rio Janeiro, Brazil	106	106	243
Rodosta, A. R.	—	—	85
Rotterdam, Holland	1,135	4,960	1,400
St. Johns, N. F.	19	19	49
St. Kitts, W. I.	—	15	82
St. Thomas, W. I.	—	9	10
Salonica, Turkey	—	—	350
Sanchez, S. D.	—	113	—
San Juan, P. R.	12	14	—
Santiago, Cuba	—	245	152
Santos, Brazil	—	555	132
Savanilla, Colombia	—	—	3
Smyrna, Turkey	—	—	465
Southampton, England	—	75	100
Stockholm, Sweden	—	—	13
Surinam, Dutch Guiana	—	—	98
Sydney, Australia	—	—	38
Tampico, Mexico	41	41	21
Tonsberg, Norway	—	—	150
Trieste, Austria	200	9,453	3,280
Trinidad, Island of	—	87	102
Turks Island, W. I.	—	85	—
Valparaiso, Chile	—	215	1,510
Venice, Italy	1,600	2,980	2,125
Vera Cruz, Mexico	12	17	33
Zanzibar, Zanzibar	—	—	47
Total	6,109	47,990	41,267

From New Orleans.

Antwerp, Belgium	—	1,900
Belfast, Ireland	—	50
Bremen, Germany	—	210
Buenos Aires, A. R.	—	425
Christiania, Norway	850	900
Copenhagen, Denmark	—	375
Genoa, Italy	—	274
Glasgow, Scotland	—	250
Gothenberg, Sweden	—	150
Hamburg, Germany	—	1,455
Havana, Cuba	100	884
Harre, France	—	300
Liverpool, England	—	800
London, England	—	2,150
Manchester, England	—	250
Marseilles, France	—	875
Port Limon, C. R.	—	50
Progreso, Mexico	95	435
Rotterdam, Holland	—	2,000
Stavanger, Norway	135	135
Tampico, Mexico	—	70
Vera Cruz, Mexico	—	105
Total	1,340	8,724

From Galveston.

Hamburg, Germany	—	837
Havana, Cuba	—	25
Vera Cruz, Mexico	200	200
Total	200	1,062

From Baltimore.

Christiania, Norway	—	300
Constantinople, Turkey	—	50
Gothenberg, Sweden	—	150
Hamburg, Germany	—	100
Liverpool, England	—	100
Malta, Island of	—	25
Rotterdam, Holland	—	250
Total	—	625

From Philadelphia.

Hamburg, Germany	—	180
London, England	—	250
Total	—	250

From All Other Ports.

Canada	—	—	116
Mexico (including overland)	524	8,717	8,294
Total	524	8,717	8,410

Recapitulation.

From New York	6,109	47,990	41,267
From New Orleans	1,240	8,724	40,920
From Galveston	—	200	1,062
From Baltimore	—	625	350
From Philadelphia	—	250	180
From Savannah	—	—	7,059
From Newport News	—	—	775
From Norfolk	—	—	2,555
From all other ports	524	8,717	8,294
Total	7,873	66,506	102,462

SOUTHERN MARKETS**Columbia.**

(Special Wire to The National Provisioner.)

Columbia, S. C., November 7.—Crude cottonseed oil, 37c. bid for any shipment; mills selling very little.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., November 7.—Crude cottonseed oil rather active at 37c. bid for any delivery. Meal, \$23, f. o. b. mills. Hulls, \$5.50, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., November 7.—Cottonseed oil market steady; prime crude, 38½@38½c. Prime 8 per cent. meal, \$23, long ton, ship's side, per short ton. Hulls higher, \$5@5.25, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., November 7.—Crude cottonseed oil steady at 35½c. bid, 36c. asked; mills selling sparingly; refined oil dull. Prime 8 per cent. meal, \$23, long ton, ship's side. Loose cake, \$24, long ton, ship's side; sacked, \$25. Hulls, \$6.50 loose, \$8.75 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., November 7.—Good inquiry for prime crude cottonseed oil, but sales are light; 36c. bid for November; 36½c. for December. Choice loose cake, \$24.25 bid, short ton, f. o. b. Galveston.

COTTON OIL CABLE MARKETS**Hamburg.**

(By Cable to The National Provisioner.)

Hamburg, November 8.—Market dull. Quotations: Choice summer white oil, 61½ marks; butter oil, 62¼ marks; summer yellow, 58¾ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, November 8.—Market firm. Quotations: Summer yellow, 34 florins; choice summer white, 35½ florins, and butter oil, 35¾ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, November 8.—Market firm. Quotations: Summer yellow, 72¼ francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, November 8.—Market firm. Quotations: Prime summer yellow, 73¼ francs; prime winter yellow, 79 francs; choice summer white oil, 76¼ francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, November 8.—Market easy. Quotations: Prime summer yellow, 29s.; summer yellow, 28¾s.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, November 7.—Business in provisions during the past week has been very active, and prices at close of business today show a slight reduction from last week at this time. Demand is good for provisions, and stocks show a considerable reduction from last month. As to oleo oil, business this week has been very quiet, and values are lower than last week in sympathy with the general tendency of the provision market. Stocks are light both in this country and abroad, and production here promises to remain light for the balance of this year. As to cotton oil, business for export has been light this week, buyers' immediate wants having been filled.

STOCKS OF PROVISIONS.

(Continued from page 16.)

Detailed reports were as follows:

Chicago.		
	Oct. 31, 1912.	Oct. 31, 1911.
Mess pork, new, made since Oct. 1, '12, bbls.	78	520
Mess pork, made Oct. 1, '11, to Oct. 1, '12, bbls.	29,586	7,352
Other kinds of barreled pork, bbls.	17,520	22,081
*P. S. lard, made since Oct. 1, '12, tes.	2,785	4,545
P. S. lard, made Oct. 1, '11, to Oct. 1, '12, tes.	39,917	43,780
Other kinds of lard, tes.	6,616	17,252
Short rib sides made since Oct. 1, '12, lbs.		55,331
S. R. sides made previous to Oct. 1, '12, lbs.	5,273,655	6,630,946
Short clear sides, lbs.	40,374	159,179
Extra S. C. sides made since Oct. 1, '12, lbs.	1,398,855	1,035,648
Extra S. C. sides made Previous to Oct. 1, '12, lbs.	1,064,215	3,659,749
Extra S. C. rib sides, lbs.	1,529,944	2,422,339
†D. S. short fat backs, lbs.	1,412,435	156,076
D. S. shoulders, lbs.	41,332	64,097
S. P. shoulders, lbs.	87,910	236,952
S. P. hams, lbs.	13,706,512	14,334,716
D. S. bellies, lbs.	12,335,965	16,130,088
S. P. bellies, lbs.	2,816,897	5,526,529
S. P. Calif. or picnic hams, lbs.		
S. P. Boston shoulders, lbs.	1,898,449	3,549,019
S. P. skinned hams, lbs.	6,965,273	7,656,249
Other cut meats, lbs.	1,838,391	5,830,072
Total cut meats, lbs.	50,501,207	67,446,670

*In storage tanks and tierces.

†Short fat backs have been substituted for long clear sides. Long clear sides now reported in other cuts of meats.

MOVEMENT OF PRODUCT.

Received.		
	Oct., 1912.	Oct., 1911.
Pork, bbls.	403	275
Lard, gross weight, lbs.	1,084,200	2,318,700
Meats, gross weight, lbs.	14,635,600	18,322,600
Live hogs, No.	537,690	605,182
Dressed hogs, No.		
Shipped.		
	Oct., 1912.	Oct., 1911.
Pork, bbls.	17,676	7,196
Lard, gross weight, lbs.	28,935,200	24,058,400
Meats, gross weight, lbs.	55,024,000	46,921,500
Live hogs, No.	65,294	118,981
Dressed hogs, No.	4,975	5,977
Average weight of hogs received October, 1912, 226 lbs.; October, 1911, 212 lbs.; October, 1910, 253 lbs.		

Kansas City.

	Oct. 31, 1912.	Oct. 31, 1911.
Other kinds pork, bbls.	1,413	2,381
P. S. lard, contract, tes.	2,890	2,974
Other kinds lard, tes.	3,942	2,509
Short rib middles, lbs.	69,800	2,399,400
Extra S. R. middles, lbs.	252,800	1,243,300
Short clear middles, lbs.	16,400	36,600
Extra S. C. middles, lbs.	1,050,900	2,228,500
Long clear middles, lbs.		98,500
*Dry salted short fat backs, lbs.	868,900	
D. S. shoulders, lbs.	206,900	218,500
D. S. bellies, lbs.	2,533,600	4,357,600
S. P. shoulders, lbs.	92,000	108,300
S. P. hams, lbs.	5,393,200	7,568,000
S. P. bellies, lbs.	2,333,100	3,718,900
S. P. Calif. hams, lbs.	1,367,100	1,613,900
S. P. skinned hams, lbs.	2,204,600	2,049,100
Other cut meats, lbs.	2,350,300	3,919,600
Total cut meats, lbs.	18,829,000	29,560,200

LIVE HOGS.

	Oct., 1912.	Oct., 1911.
Received	216,884	249,995
Shipped	9,860	15,316
Driven out	205,718	231,348
Average weight, lbs.	198	185

*Short fat backs have been substituted for long clear middles. Long clear middles now reported in other cuts of meat.

South Omaha.

	Oct. 31, 1912.	Oct. 31, 1911.
Mess pork, bbls.	145	304
Other kinds of barreled pork, bbls.	1,136	1,577
P. S. lard "contract," tes.	1,432	2,763
Other kinds lard, tes.	2,402	2,286
Short rib middles, lbs.	1,500	602,000
Short clear middles, lbs.	33,206	236
Extra S. C. middles, lbs.	1,453,349	3,200,000
Extra S. R. middles, lbs.	1,499,575	1,920,000
D. S. fat backs, lbs.	562,180	
D. S. shoulders, lbs.	115,426	123,877
S. P. shoulders, lbs.	22,874	23,500
S. P. hams, lbs.	4,327,780	3,882,931
D. S. bellies, lbs.	1,361,327	2,955,520
S. P. bellies, lbs.	1,404,663	1,581,700
S. P. Calif. or picnic hams, lbs.	978,392	1,017,000
S. P. skinned hams, lbs.	2,663,369	4,038,200
Other cut meats, lbs.	414,537	1,609,637
Total cut meats, lbs.	14,838,178	20,954,601

LIVE HOGS.

	Oct., 1912.	Oct., 1911.
Received	137,315	107,840
Shipped	4,197	2,702
Driven out	133,118	105,138
Average weight, lbs.	235	265

St. Joseph.

	Oct. 31, 1912.	Oct. 31, 1911.
Mess pork, new, made since Oct. 1, '11, bbls.	4	6
Other kinds of barreled pork, bbls.	859	1,130
P. S. lard in storage tanks and tierces made since Oct. 1, '12, tes.	1,316	1,539
Other kinds of lard, tes.	2,821	2,371
Short rib middles and rough or backbone—Short rib middles made since Oct. 1, '12, lbs.	122,000	

R. middles made previous to Oct. 1, 1, '12, lbs.	6,000	1,456,926
Short clear middles, lbs.		239,000
Extra S. C. middles made since Oct. 1, '12, lbs.	745,065	
Extra S. C. middles made previous to Oct. 1, '12, lbs.		1,661,354
Extra S. R. middles, lbs.	289,171	1,004,779
Long clear middles, lbs.	1,350	92,204
D. S. shoulders, lbs.	29,918	78,653
S. P. hams, lbs.	2,958,150	4,089,720
S. P. shoulders, lbs.	17,150	48,290
D. S. bellies, lbs.	2,313,258	5,309,310
S. P. bellies, lbs.	1,034,600	1,381,000
S. P. Calif. or picnic hams, lbs.	664,400	524,950
S. P. skinned hams, lbs.	1,943,350	1,821,900
Other cut meats, lbs.	932,085	2,049,748
Total cut meats, lbs.	11,956,497	19,757,834

LIVE HOGS.

	Oct., 1912.	Oct., 1911.
Received	125,888	133,514
Shipped	1,962	1,987
Driven out	123,341	131,698
Average weight, lbs.	215	207

Milwaukee.

	Oct. 31, 1912.	Oct. 31, 1911.
Mess pork, winter packed, new, bbls.	94	23
Other kinds of barreled pork, bbls.	1,040	1,812
Prime steam lard, contract, tes.	303	3,638
Other kinds of lard, tes.	625	1,116
Short rib middles, lbs.	300,896	253,899
Extra S. R. middles, lbs.	717,066	1,418,062
Extra short clear middles, lbs.	285,102	572,672
Dry salted shoulders, lbs.	59,437	151,806
S. P. shoulders, lbs.	14,850	81,000
S. P. hams, lbs.	1,285,833	1,205,900
D. S. bellies, lbs.	1,679,272	1,862,379
S. P. bellies, lbs.	793,380	681,790
S. P. Calif. or picnic hams, lbs.	256,326	308,080
S. P. skinned hams, lbs.	1,003,500	771,200
Other cut meats, lbs.	919,327	2,620,151
Total cut meats, lbs.	7,314,989	9,926,939

LIVE HOGS.

	Oct., 1912.	Oct., 1911.
Receipts	70,659	78,954
Shipments	4,750	7,246

STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of the lard stocks held in Europe and afloat on November 1, to which are added the estimates of former years, and stocks in cities named:

	1912.	1912.	1911.	1911.	1910.	1909.
	Nov. 1.	Oct. 1.	Oct. 1.	Nov. 1.	Nov. 1.	Nov. 1.
Liverpool and Manchester	21,000	31,500	28,000	16,500	8,000	12,000
Other British ports	24,000	33,000	20,000	14,000	9,000	7,000
Hamburg	19,000	17,000	30,000	12,000	7,000	5,000
Bremen	2,500	1,500	3,000	2,500	1,000	1,000
Berlin	1,500	1,500	5,000	5,000	3,000	1,500
Baltic ports	11,500	11,000	15,000	12,000	13,000	8,500
Amsterdam, Rotterdam, Mannheim	1,500	2,000	2,000	2,500	700	1,500
Antwerp	1,000	1,000	2,500	2,500	3,000	2,000
French ports	8,500	7,000	4,000	4,000	150	175
Italian and Spanish ports	None	1,000	2,000	1,500	100	100
Total in Europe	90,500	106,500	111,500	72,500	44,950	38,775
Afloat for Europe	40,000	45,000	60,000	50,000	35,000	38,000
Total in Europe and afloat	130,500	151,500	171,500	122,500	79,950	76,775
Chicago prime steam	42,702	91,156	70,730	48,325	30,104	9,591
Chicago other kinds	6,616	15,127	21,394	17,252	6,605	10,121
East St. Louis	150	None	600	300	None	160
Kansas City	6,832	4,312	7,071	5,483	3,729	7,050
Omaha	3,834	6,060	4,580	5,049	1,575	1,656
Milwaukee	928	3,025	4,784	4,754	484	1,051
South St. Joseph	4,137	4,585	1,887	3,910	2,331	2,404
Total tierces	195,899	275,765	282,446	207,573	124,778	108,798
Decrease October, 1912—80,066.						
Decrease October, 1911—74,873.						

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—Continued strength prevails, with packers demanding high figures for what few they have available to offer, talking better than 18c. for some extreme light native steers and a block of light cows held at 18c., with Southwesterns possibly obtainable at 17½c. The tanners consider November hides are bringing high prices, as they are longer haired than August-September. The statistical position of the market was never stronger, and prospects are for continued strength through the turn of the year. Native steers have been selling regularly in moderate lots at the full price of 20c., with late sales of koshers at 19½c. Five thousand September-October-November extreme light natives are held at better than 18c. by a "tanning packer." Texas steers have been bringing full rates on all recent sales, and the last sale of 6,000 November heavies at 18c. by one big packer are hides to be delivered from whichever point the packer may make them first. This packer did not sell lights or extremes, and still has last half of October, also November lights and extremes. Lights continue firm at 17½c., and extremes at 17½c., basis of last sales. Butt brands are strong and unchanged at 18c., with supplies closely sold up. Colorados are in the same position, ranging 17½@17¾c. on last sales, as to salting, average weight, etc. Branded cows are strong, and are being quoted from 17½@17¾c., although the outside price has not been realized as yet. One big packer is sold well into November at 17½c., and predictions are made that future sales of Novembers will be up to 17½c. Native cows keep strong, although there are more offerings available of these, particularly lights, than of any other kinds of packer hides. Ten thousand Chicago November lights are held at 18c., while 17½c. might be accepted for 8,000@10,000 Southwesterns available. Only one packer has thus far sold November lights up to 18c. from a Chicago plant. Heavies keep firm at 18c., and some packers are asking 18½c. Native bulls are without new features, with 16c. generally asked, and recent rumors noted of sales of independent packer light average lots at this. Branded bulls firm at 13½c.

Later.—Three cars of late November and possibly including a few early December native steers sold recently at 20c., and the same price is asked for more.

COUNTRY HIDES.—The dealers are declining to offer buffs at 15½c. for prompt delivery, as they are sold out on old orders and they are also talking that the improvement in European financial circles and American iron and steel conditions will help general business. There have been plenty of bids at 15½c. for buffs and heavy cows declined owing to the dealers being sold ahead. One dealer talks that he would not book any

more sales either direct or through brokers, as he predicts a much higher market, looking for 16@16½c. to rule in any event for buffs and cows by December, and possibly 16½c. It is generally believed that if further developments bring about a still higher market an additional radical advance will result in leather values. Buffs are holding strong and not obtainable apparently under 15½c., with dealers refusing to offer at this for strictly prompt delivery, being so closely sold up and ahead. Last trading of size was at 15½c., and all No. 2 buffs alone last sold at 15c. Heavy cows last sold at 15½c., with 15½c. generally demanded and dealers predicting sharp advances to come in 45-lb. and up during this and next month. Extremes are also firm and unchanged at 16½c., with no further sales of account noted. Heavy steers range from 16@17c., as to percentage of butchers, with ordinary lots last sold at the inside price. Bulls are unchanged at 12½@13c., as to quality and average weight of lots. Branded hides are firm, with 14c. up to 15c. reported paid for good lots as to percentage of butcher hides included; the latter price with small packers contained in them, and ordinary miscellaneous collections of countries, mostly cows, 13½@14c. flat.

Later.—Country hides are unchanged and firm with small supplies. Several cars of hides have been sold from outside Western points at 15½c. for 50-lb. and up from larger dealers, and at 15½c. for 25-lb. and up from smaller dealers, including calfskins to make up carloads at from 19@19½c., Chicago freight.

HORSE HIDES.—Late receipts of mixed cities and countries range \$4.10@4.15.

CALFSKINS.—Regular Chicago city skins continue to be held at 21½c. and up to 22c. for choice lots, with last trading at ½c. less, respectively; good skins out of second salt recently bringing 21c., as reported previously. Outside city calf are nominal at 20½@21c., and up to 21½c. talked for extra choice lots. Packers remain around 22c., and country skins, as to quality, section, etc., 19@20c. Kips remain about as strong a factor as anything on the list. Mixed outside city and country kip out of second salt brought up to 18½c., and former sales noted of these amounting to five cars are partly for future delivery, but including current receipts.

SHEEPSKINS.—More inquiry is claimed from buyers for prime packer sheep and lambs who have been holding out of the market for three months, but some high asking rates are likely to keep trade slow as heretofore. Some of the packers are holding November pelts up to \$1.30 to \$1.50 talked, whereas former holdings have been quoted nominal around \$1.20@1.25, with the outside price reported last paid. Country stock continues \$1 down, as to lots, and quiet.

New York.

DRY HIDES.—Nothing has as yet been done with the small stocks of common vari-

eties on hand here. There are between 10,000 and 41,000 common hides here, of which about 6,800 are Bogotas, etc., including arrival of 2,676 Bogotas, etc., per the S. S. "Thames." The tone of the market is as strong as ever, and importers are reported to be holding for further advances. The River Plate market is decidedly strong. It is reported that sales have been made to Europe of Corrientes and Concordias at equal to 32c. here, but no trading is noted in this market of any kinds of River Plates, and importers say that owing to the scant supplies it is difficult to make firm offerings. It is reported that practically all of the good district winter haired Cordovas have been cleaned up for this season. Last offerings here of Buenos Aires were 31½c.

WET SALTED HIDES.—Pronounced strength rules in River Plates, with American tanners apparently free buyers, as it is reported that 8,000 Sansinena steers have been taken by a large tanner. Some cables give the price on these Sansinena steers as 19½c., and others 19½c., and two cables both give a price of 19½c. for 2,000 Sansinena cows, which price is unusual, being fully as high as for the steers.

CITY PACKER HIDES.—No sales are reported of any varieties, and the offerings continue very light outside of the spready native steers, which continue on the market unsold.

COUNTRY HIDES.—Pronounced strength continues to rule throughout the market on all varieties. A bid made from here of 12½c. selected, as noted recently, on a car of Minneapolis heavy bulls held at 13c. f. o. b. there, has been refused. A car of Florida hides running 25@45 lbs. was sold here at 14c. flat. Hides at better Southern points are held at 14¼@14½c. for all weights, and extremes at from 14½@14¾c. flat. Pennsylvania, Ohio and other Middle West hides are generally held firm at 15½c. for buffs and 16½c. for extremes. There is a report of some Ohio extremes selling at 17c., but this, if so, is probably for a special selection, as there are offerings at ½c. less of good lots. Otherwise no business of account is noted. New York, New Jersey and Canadian hides are held at 15@15½c. flat for carload lots, with some offerings at these prices for 25-lb. and up, but mostly being for 45-lb. and up lots. Small parcels of the above kinds are quotable at 14½@14¾c. flat.

CALFSKINS.—The supplies are so small here and at outside points that trading is naturally restricted. Last small sales of New York cities were at \$1.85, \$2.27½ and \$2.62½. Mixed cities and countries rule at \$1.65, \$2.10 and \$2.45, and all countries 2½@5c. less.

HORSE HIDES.—The market rules unchanged, with some sales of outside cities without manes and tails at \$4.20 flat. Although regular fronts have not been confirmed as selling here as yet at over \$3.20, about 500 special selection fronts sold \$3.75.

European.

At the smaller auctions in Europe held since Paris and Berlin prices continue to rule strong on both calfskins and hides, with advances secured about equal to those obtained at the larger sales. There is a good inquiry for Russian light cow hides, and a strong market rules on these. Last sales here of Swedish light cows were at 16½c. c. i. f., with 3 per cent. shrinkage, but some parties continue to talk up to 17c. for these, and believe they could realize 16½c. without difficulty.

We Buy Tallow, Grease, Bones, Hoofs, Fertilizer, Cracklings, etc.
Our Specialty: Horns and Shin Bones

M. K. PARKER & CO., 607-608-609 Postal Telegraph Bldg., Chicago, U.S.A.

Chicago Section

Did they get YOUR nanny?

There ain't goin' to be no third cup o' coffee!

And the Colonel said, "We got even with 'em, anyhow!"

Laff, gol darn you, laff! I didn't expect to win, nohow.

A nice marked-down sarcophagus might be acceptable, eh?

Some people never can take a joke—when it's on themselves!

The steam calliope is relegated to its old place in the procession.

The most powerful machines do not always make the most noise.

The pumpkin and cranberry crops are safe, anyhow, thank the Lord.

Mortification has set in—here and there, already. Sawful to be mortified.

And the elephant said, "Oh, well! we still have a healthy meal ticket left."

Turkeys, iced, are gadding around the 18 cent mark already. Shortage claimed.

Armageddon can take a vacation now. Won't be needed again for some time.

That No in November looked like the side of a cold storage warehouse to a whole lot of 'em.

The country is still with us, and likely to bide a wee, at that! The dog catchers haven't got it yet.

Now that election is over we can sit down in peace and read of the murders committed on the football field.

A few opinions privately expressed would doubtless be interesting, though not necessarily fit for publication.

Hee haw! Hee haw! Hee haw! Bray, you son of a gun, bray—and then get into the harness and get busy!

The "political atmosphere" is hereby excused for a time. Now you can resume your deep breathing exercises.

W. Foster Favorite, of the Independent Provision Company, Philadelphia, spent a few days in Chicago last week.

Voting is a good deal like looking for Murphy in the telephone book without the initials that go with it. Some job.

There was an awful pile of oratory went to waste. The air can take a little rest, too, after being battled around so much.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, November 2, 1912, averaged 10.05 cents per pound.

W. J. B. sits back with a 2 x 4 grin on his map that he can't corral nohow, and says nothing. He said all he had to say before it happened.

There was a Prohibition and Socialist ticket also, be it remembered for future reference. Some bright lights on both, too, and don't you forget it.

Cheer up, fellers, look at all the satisfaction you can get pointing out the blunders he makes. Then again, Thanksgiving Day is only a short while off.

Carter H. Harrison recently expressed himself in favor of the all-night saloon, and now the sky pilots are after him. Where does the "Night Mayer" come in?

J. G. Gilkison, of Sterne & Son Company, very sapientially remarked recently: "Why should we pay human consumption prices for horse-feed?" Yes, indeed, J. G.! Why should we?

A blighted hope and a busted pocketbook ain't much to have a spasm of joy over when you wake up. A bad attack of acute indigestion would make the combination complete in its devilishness.

A Wisconsin farmer advertises in a Chicago paper thusly: "Meat. Buy direct from the farmer. Write for information." If it is killed under the prevailing farmer's rule of thumb it would be interesting to get the reductases occurring in the crude fat, to say nothing of the peroxidases.

Someone ought to murder "Judge." That doggone paper comes out and says that "when a man has arrived at years of discretion he's too young to die, and too old to have any fun." Well, of all the—but what's the use? Fer the love of Mike, in that case let's have a few more years of indiscretion.

A treatise on the "Whyness of Chicken Fat" by an eminent government specialist concludes as follows: "Catalase and lipase always occur in the crude fat of chickens. The activity of the catalase is apparently more or less independent of the period of keeping of the chicken after death. Oxidases always occur in the crude fat. Peroxidases usually and probably always occur in the crude fat. Reductases may occur in the fat."

Now we know who killed Cock Robin! We never imagined crude chicken fat guilty of such dire depth of deceit, nor did we know it had such a string of aliases. The story as a story is clear—clear always being considered clearer when at its clearest—but it lacks the quality of "pointing a moral and adorning a tale," which is the septuagesimal object in all stories. It also lacks mediocrity in its combination, and while accounting for the milk in the coconut, as it were, it overlooks the reason for the hairy exterior thereof.

But we are digressing—alleged writers always say that when they lose the trail! Chicken fat and its *ases* is the question under discussion. Hereafter crude, badly-brought-up chicken fat may be looked upon with all the suspicion you are capable of. The next time you run across any crude chicken fat, show it the foregoing charges and ask it to defend itself, to deny the soft impeachmentases enumerated, or to forever hold its peace! If all said of it is true, the proper thing to do would be to sic the dog on it. Next to the Turkish war, crude chicken fat should be given serious world-wide consideration in all its aspects, ases and things, at every angle.

DAVID I. DAVIS & CO.
PACKING HOUSE EXPERTS
Manhattan Building, CHICAGO, ILL.
Designers of Packing Plants
Cold Storage and Warehouses

G. M. BRILL, F. A. LINDBERG, E. C. GARDNER.
BRILL & GARDNER
ENGINEERS
Mechanical, Electrical Architectural
Specialties: Packing Plants Cold Storage,
Manufacturing Plants, Power Installations,
Investigations.
1134 Marquette Bldg. CHICAGO

Packers and Provision
Dealers Everywhere!
Cut your Telegraph Expenses
in Two!

Use and make your correspondents use
CROSS'S CODE
The only real up-to-date Provision Code
built by a provision man.
A. E. CROSS - - - **Publisher**
140 W. Van Buren St., Chicago, Ill.

H. H. BRUNT
CHICAGO, U. S. A.

OLEO-OIL **NEUTRAL LARD**
OLEO-STEARINE (Domestic and Foreign)
SPECIAL OILS (Domestic and Foreign) for
BUTTERINE

PRINTED PARCHMENT WRAPPERS

are the best advertisement for your business and you can't get anything so satisfactory as the **PURITAN BRAND**. Ask for samples.

THE WEST CARROLLTON PARCHMENT CO., Dayton, Ohio

MERIT!!!

That is what makes our

SUPREME ANHYDROUS AMMONIA

tower way above all others.

It is a product of which we are justly proud.

Did you ever hear of anyone change after once using

ANHYDROUS **SUPREME** AMMONIA

"EVERY OUNCE ENERGIZES"

Drop a line for a demonstration.

Supreme Means { Less Power—Less Coal—Less Expense.
More Refrigeration—More Satisfaction—More Efficiency.

NEW YORK

MORRIS & COMPANY

CHICAGO
U. S. YARDS

WHY SELL YOUR TANKAGE and BONE UNGROUND?

GET FULL VALUE FOR THESE PRODUCTS

—A—

WILLIAMS GRINDER

WILL TURN YOUR MATERIAL OUT AT ITS
HIGHEST VALUE

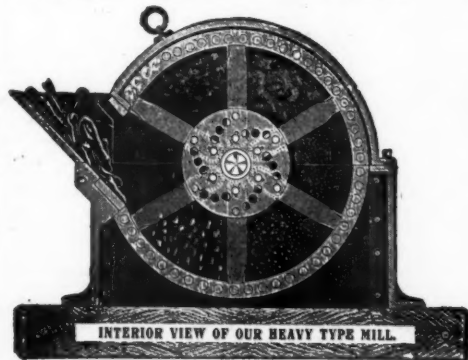
Also Grinds Shells, Cracklings, Etc., for Poultry Food

Manufactured and Licensed under 87 separate and distinct Patents

WRITE FOR BULLETIN No. 9

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.

WORKS: 2701 No. Broadway, ST. LOUIS, MO. GENERAL SALES OFFICE: Old Colony Bldg., CHICAGO
SAN FRANCISCO OFFICE: 347 Monadnock Bldg.



1,700 MACHINES NOW IN USE.

CONSOLIDATED DRESSED BEEF CO.

ABATTOIR
AND
SALESROOMS
STOCK YARDS
30th and Race Sts.
PHILADELPHIA

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit
us. Philadelphia is only two hours from New York.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Hogs.	Sheep.
Monday, Oct. 28.....	24,507	1,430	39,336
Tuesday, Oct. 29.....	8,487	1,266	22,233
Wednesday, Oct. 30.....	18,257	1,229	22,800
Thursday, Oct. 31.....	5,332	606	17,900
Friday, Nov. 1.....	2,299	329	12,710
Saturday, Nov. 2.....	383	43	6,751
Total last week.....	59,265	4,993	121,739
Previous week.....	61,755	5,793	133,063
Cor. week, 1911.....	58,675	6,961	141,877
Cor. week, 1910.....	60,710	7,374	105,445

SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, Oct. 28.....	4,083	96	1,064
Tuesday, Oct. 29.....	3,107	53	311
Wednesday, Oct. 30.....	5,049	30	5,019
Thursday, Oct. 31.....	4,383	125	2,416
Friday, Nov. 1.....	2,788	64	1,132
Saturday, Nov. 2.....	725	64	870
Total last week.....	20,135	397	10,838
Previous week.....	23,229	228	14,729
Cor. week, 1911.....	23,793	778	21,647
Cor. week, 1910.....	34,090	1,062	13,165

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 2, 1912.....	2,152,162	5,985,041	4,903,235
Same period, 1911.....	2,434,334	5,803,702	4,727,983

Combined receipts of hogs at eleven points:

Week ending Nov. 2, 1912.....	402,000
Previous week.....	444,000
Year ago.....	531,000
Two years ago.....	351,000
Total year to date.....	20,182,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Nov. 2, 1912.....	215,000	299,100	377,900
Week ago.....	227,300	315,000	470,700
Year ago.....	191,500	361,800	392,900
Two years ago.....	256,300	220,200	361,200

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Nov. 2, 1912:	
Armour & Co.....	31,700
Swift & Co.....	22,100
S. & S. Co.....	14,200
Morris & Co.....	10,300
Anglo-American.....	4,300
Boyd-Linham.....	4,300
Hammond.....	7,200
Western P. Co.....	5,200
Miller & Hart.....	2,100
Independent P. Co.....	3,700
Brennan P. Co.....	3,100
Others.....	6,000

Totals.....	115,200
Previous week.....	116,800
1911.....	121,500
1910.....	92,900
Total year to date.....	4,742,000
Same period last year.....	4,068,900

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$7.80	\$7.53	\$4.00	\$6.70
Previous week.....	7.90	8.00	4.25	7.00
Cor. week, 1911.....	7.00	6.19	3.55	5.70
Cor. week, 1910.....	6.45	8.06	3.80	6.25
Cor. week, 1909.....	6.35	7.84	4.40	6.80

CATTLE.

Good to choice steers.....	\$9.50@11.00
Fair to good steers.....	7.50@9.50
Common to fair heifers.....	6.50@7.50
Inferior killers.....	5.50@6.50
Range steers.....	6.50@9.75
Fair to fancy yearlings.....	7.25@10.25
Canner bulls.....	2.25@3.00
Good to choice cows.....	5.50@7.50
Common to good vealers.....	8.75@10.50
Heavy calves.....	5.25@9.00
Feeding steers.....	5.25@7.75
Stockers.....	4.40@5.50
Medium to good beef cows.....	3.50@6.25
Common to good cutters.....	3.00@3.75
Inferior to good canners.....	2.50@3.25

Bologna bulls.....	3.75@5.25
Butcher bulls.....	4.50@6.75

HOGS.

Good to prime heavy.....	\$8.00@8.10
Good to prime butchers.....	8.00@8.15
Fair to good heavy packing.....	7.75@7.95
Light mixed, 170@200 lbs.....	7.55@7.75
Choice light, 170@200 lbs.....	7.70@7.90
Pigs, 110 lbs. and under.....	5.00@6.10
Pigs, 110@140 lbs.....	6.10@6.75
Boars, according to weight.....	3.00@4.25
*Stags, according to weight.....	8.00@9.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Range yearlings.....	\$5.00@5.90
Fed yearlings.....	5.50@5.80
Native lambs.....	6.25@7.35
Native yearlings.....	5.00@5.80
Range lambs.....	6.50@7.35
Feeding lambs.....	5.50@6.50
Feeding wethers.....	3.00@4.35
Breeding ewes.....	3.75@4.10
Good to choice wethers.....	4.00@4.50
Good to choice ewes.....	3.50@4.25

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, NOVEMBER 2, 1912.

No market.

MONDAY, NOVEMBER 4, 1912.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$18.50	\$18.05	\$18.37½	\$18.37½
May.....	18.20	18.25	18.00	18.05
LARD—(Per 100 lbs.)—				
December.....	10.77½	10.70	10.60	10.60
January.....	10.65	10.70	10.50	10.50
May.....	10.27½	10.32½	10.15	10.17½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.00	10.07½	9.92½	9.92½
May.....	9.80	9.82½	9.70	9.70

TUESDAY, NOVEMBER 5, 1912.

No market.

WEDNESDAY, NOVEMBER 6, 1912.

PORK—(Per bbl.)—				
January.....	18.25	18.50	18.25	18.50
May.....	17.92½	18.10	17.92½	18.10
LARD—(Per 100 lbs.)—				
December.....	10.55	10.60	10.47½	10.60
January.....	10.45	10.52½	10.40	10.50
May.....	10.12½	10.20	10.10	10.20
RIBS—(Boxed, 25c. more than loose)—				
January.....	9.87½	10.00	9.87½	9.97½
May.....	9.65	9.77½	9.65	9.77½

THURSDAY, NOVEMBER 7, 1912.

PORK—(Per bbl.)—				
January.....	18.60	18.67½	18.57½	18.57½
May.....	18.20	18.30	18.20	18.20
LARD—(Per 100 lbs.)—				
December.....	10.70	10.70	10.65	10.65
January.....	10.60	10.62½	10.57½	10.60
May.....	10.25	10.30	10.25	10.27½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.05	10.07½	10.02½	10.05
May.....	9.80	9.85	9.80	9.82½

FRIDAY, NOVEMBER 8, 1912.

PORK—(Per bbl.)—				
January.....	18.60	18.60	18.37½	18.42½
May.....	18.20	18.25	18.02½	18.05
LARD—(Per 100 lbs.)—				
December.....	10.70	10.72½	10.55	10.60
January.....	10.60	10.62½	10.45	10.50
May.....	10.27½	10.32½	10.17½	10.20
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.05	10.07½	9.95	9.95
May.....	9.85	9.87½	9.75	9.75

†Bld. ‡Asked.

AMERICAN MEAT PLANT IN ARGENTINA.

The British legation at Buenos Aires reports that a well-known Chicago firm which purchased 360 acres of land at Zarate on the River Parana de las Palmas, in Argentina as noted in 1910, will now erect a meat-freezing establishment. Permission has been granted for the free importation of machinery required.

JAPS EAT BEEF TO GROW TALL.

According to Tautomu Funamoto, an official of Japan, who is on a trip to this country, the Japanese government is encouraging the large importation and consumption of American beef as a means of increasing the stature of the average Japanese.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	22	@25
Native Sirloin Steaks.....	20	@28
Native Porterhouse Steaks.....	25	@35
Native Pot Roasts.....	16	@16
Rib Roasts from light cattle.....	14	@16
Beef Stew.....	12½	@15
Boneless Corned Briskets, Native.....	16	@16
Corned Rumps, Native.....	16	@16
Corned Ribs.....	10	@10
Corned Flanks.....	10	@10
Round Steaks.....	16	@22
Round Roasts.....	16	@16
Shoulder Steaks.....	16	@16
Shoulder Roasts.....	15	@16
Shoulder Neck End, Trimmed.....	12½	@12½
Rolls Roast.....	16	@16

Lamb.

Hind Quarters, fancy.....	@18
Fore Quarters, fancy.....	@12½
Legs, fancy.....	@20
Stew.....	@10
Chops, shoulder, per lb.....	@16
Chops, rib and loin, per lb.....	@25
Chops, Frenched, each.....	@12½

Mutton.

Legs.....	@12½
Stew.....	@6
Shoulders.....	@12½
Hind Quarters.....	@11
Fore Quarters.....	@8
Rib and Loin Chops.....	@16
Shoulder Chops.....	@12½

Pork.

Pork Loin.....	@18
Pork Chops.....	@20
Pork Shoulders.....	@16
Pork Tenders.....	@40
Pork Butts.....	@18
Spare Ribs.....	@12½
Hocks.....	@11
Pigs' Heads.....	@8
Leaf Lard.....	@16

Veal.

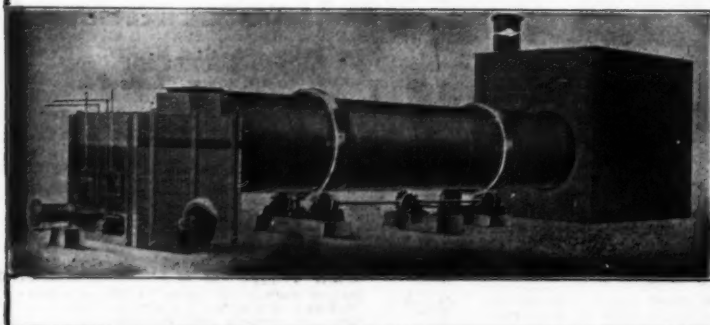
Hind Quarters.....	18	@22
Fore Quarters.....	14	@16
Legs.....	20	@24
Breasts.....	20	@25
Shoulders.....	16	@18
Cutlets.....	20	@30
Rib and Loin Chops.....	25	@25

Butchers' Offal.

Suet.....	@ 8½
Tallow.....	@ 4½
Bones, per cwt.....	@ 1.00
Calfskins, 8 to 15 lbs.....	@20
Calfskins, under 8 lbs. (deacons).....	@65
Kips.....	@16

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., . . . New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Prime native steers	14 1/2 @ 15
Good native steers	13 1/2 @ 14
Native steers, medium	12 1/2 @ 13
Helpers, good	11 1/2 @ 12
Cows	9 @ 9 1/2
Hind Quarters, choice	17 1/2 @ 18
Fore Quarters, choice	11 1/2 @ 12

Beef Cuts.

Cow Chucks	6 1/2 @ 9
Steer Chucks	11 1/2 @ 12
Boneless Chucks	9 @ 9
Medium Plates	7 1/2 @ 8
Steer Plates	8 1/2 @ 9
Cow Rounds	8 1/2 @ 9
Steer Rounds	12 1/2 @ 13
Cow Loins	10 @ 11
Steer Loins, Heavy	27 1/2 @ 28
Beef Tenderloins, No. 1	30 @ 31
Beef Tenderloins, No. 2	28 1/2 @ 29
Strip Loins	11 @ 12
Sirloin Butts	14 1/2 @ 15
Shoulder Clods	11 @ 12
Bulls	13 @ 14
Rump Butts	10 1/2 @ 11 1/2
Trimnings	7 1/2 @ 8
Shank	5 @ 5 1/2
Cow Ribs, Common, Light	8 1/2 @ 9
Cow Ribs, Heavy	14 @ 15
Steer Ribs, Light	19 @ 20
Steer Ribs, Heavy	25 @ 26
Loin Ends, steer, native	17 @ 18
Loin Ends, cow	15 @ 16
Hanging Tenderloins	8 @ 9
Flank Steak	13 @ 14
Hind Shanks	5 @ 5 1/2

Beef Offal.

Brains, each	7 @ 8
Hearts	7 @ 7 1/2
Tongues	17 1/2 @ 18
Sweetbreads	23 @ 24
Ox Tail, per lb.	8 @ 8 1/2
Fresh Tripe, plain	3 1/2 @ 3 3/4
Fresh Tripe, H. C.	5 1/2 @ 5 3/4
Brains	6 @ 6 1/2
Kidneys, each	6 @ 6 1/2

Veal.

Heavy Carcass Veal	10 @ 11 1/2
Light Carcass	14 @ 15
Good Carcass	14 1/2 @ 15 1/2
Good Saddles	16 @ 17
Medium Racks	12 @ 13
Good Racks	13 1/2 @ 14

Veal Offal.

Brains, each	6 @ 6 1/2
Sweetbreads	55 @ 56
Flucks	20 @ 21
Heads, each	20 @ 21

Lambs.

Good Caul	11 @ 12
Round Dressed Lambs	12 1/2 @ 13 1/2
Saddles, Caul	13 @ 14
R. D. Lamb Racks	9 @ 9 1/2
Caul Lamb Racks	9 @ 9 1/2
R. D. Lamb Saddles	14 @ 15
Lamb Prices, per pair	10 @ 11
Lamb Tongues, each	4 @ 4 1/2
Lamb Kidneys, each	1 1/2 @ 1 3/4

Mutton.

Medium Sheep	8 @ 8 1/2
Good Sheep	10 1/2 @ 11 1/2
Medium Saddles	9 1/2 @ 10 1/2
Good Saddles	12 @ 13
Good Racks	7 @ 7 1/2
Medium Racks	6 @ 6 1/2
Mutton Legs	10 1/2 @ 11 1/2
Mutton Loins	7 @ 7 1/2
Mutton Stew	5 @ 5 1/2
Sheep Tongues, each	2 1/2 @ 2 3/4
Sheep Heads, each	7 @ 7 1/2

Fresh Pork, Etc.

Dressed Hogs	11 1/2 @ 12 1/2
Pork Loins	13 @ 13 1/2
Leaf Lard	12 1/2 @ 13
Tenderloins	28 @ 29
Spare Ribs	10 1/2 @ 11 1/2
Butts	12 1/2 @ 13 1/2
Hocks	8 1/2 @ 9 1/2
Trimnings	9 @ 9 1/2
Extra Lean Trimnings	10 @ 10 1/2
Tails	7 @ 7 1/2
Snouts	5 @ 5 1/2
Pigs' Feet	5 @ 5 1/2
Pigs' Heads	6 1/2 @ 7
Blade Bones	8 @ 8 1/2
Blade Meat	8 1/2 @ 9
Cheek Meat	9 1/2 @ 10
Hog Livers, per lb.	3 1/2 @ 4
Neck Bones	8 @ 8 1/2
Skinned Shoulders	13 @ 14
Pork Hearts	7 @ 7 1/2
Pork Kidneys, per lb.	4 @ 4 1/2
Pork Tongues	10 @ 10 1/2
Slip Bones	8 @ 8 1/2
Tail Bones	6 @ 6 1/2
Brains	6 @ 6 1/2
Backfat	11 @ 11 1/2
Hams	13 1/2 @ 14 1/2
Calas	12 1/2 @ 13 1/2
Belles	15 1/2 @ 16 1/2
Shoulders	12 1/2 @ 13 1/2

SAUSAGE.

Columbia Cloth Bologna	11 @ 11 1/2
Bologna, large, long, round, in casings	10 1/2 @ 11

Choice Bologna	14 @ 14 1/2
Frankfurters	12 @ 12 1/2
Blood, Liver and Headcheese	11 @ 11 1/2
Tongue	14 1/2 @ 15
Minced Sausage	14 @ 14 1/2
Luncheon Sausage, cloth paraffine	17 @ 17 1/2
New England Sausage	17 @ 17 1/2
Compressed Luncheon Sausage	17 @ 17 1/2
Special Compressed Ham	15 1/2 @ 16
Berliner Sausage	15 1/2 @ 16
Boneless Butts in casings	24 @ 24 1/2
Oxford Butts in casings	20 @ 20 1/2
Polish Sausage	12 @ 12 1/2
Garlic Sausage	12 @ 12 1/2
Country Smoked Sausage	16 @ 16 1/2
Farm Sausage	17 @ 17 1/2
Pork Sausage, bulk or link	12 @ 12 1/2
Pork Sausage, short link	12 1/2 @ 13
Boneless Pigs' Feet	9 1/2 @ 10
Luncheon roll	16 @ 16 1/2
Hams, Bologna	16 1/2 @ 17

Summer Sausage.

Best Summer, H. C. Medium Dry	23 1/2 @ 24
German Salami, Medium Dry	22 @ 22 1/2
Italian Salami, Medium Dry	26 1/2 @ 27
Holsteiner	17 @ 17 1/2
Metzger, New	19 @ 19 1/2
Farmer	19 1/2 @ 20

Sausage in Oil.

Smoked Sausage, 1-50	36.00
Smoked Sausage, 1-20	5.50
Bologna, 1-50	5.50
Bologna, 2-20	5.00
Frankfurt, 1-50	6.00
Frankfurt, 2-20	5.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	10.00
Pickled Plain Tripe, in 200-lb. barrels	7.25
Pickled H. C. Tripe, in 200-lb. barrels	8.50
Pickled Ox Lips, in 200-lb. barrels	15.50
Pickled Pigs' Snouts, in 200-lb. barrels	34.50
Lamb Tongues, Short Cut, barrels	34.50

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.90
2 lbs., 1 or 2 doz. to case	3.75
6 lbs., 1 doz. to case	14.00
14 lbs., 1/4 doz. to case	32.50

EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	3.25
4-oz. jars, 1 doz. in box	6.25
8-oz. jars, 1/2 doz. in box	11.50
16-oz. jars, 1/2 doz. in box	22.50
2, 5 and 10-lb. tins	1.50 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	18.00
Prime Mess Beef	18.00
Extra Mess Beef	18.00
Beef Hams (220 lbs. to bbl.)	18.50
Rump Butts	19.00
Mess Pork, new	24.00
Clear Fat Backs	24.00
Family Back Pork	24.00
Bean Pork	19.50

LARD.

Pure leaf, kettle rendered, per lb., tcs.	14 1/2 @ 15
Pure lard	12 @ 12 1/2
Lard, substitutes, tcs.	8 @ 8 1/2
Lard, compound	8 1/2 @ 9
Cooking oil, per gal., in barrels	8 1/2 @ 9
Barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	15 1/2 @ 16 1/2

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 16 1/2
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Bored. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.	13 1/2 @ 14
Clear Bellies, 18 @ 20 avg.	13 1/2 @ 14
Rib Bellies, 18 @ 20 avg.	13 1/2 @ 14
Fat Backs, 12 @ 14 avg.	11 1/2 @ 12
Regular Plates	11 1/2 @ 12
Clear Plates	11 1/2 @ 12
Butts	10 @ 10 1/2
Bacon meats, 1/2 c. to 1 c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	17 1/2 @ 18
Hams, 16 lbs., avg.	17 @ 17 1/2
Skinned Hams	18 1/2 @ 19
Calas, 4 @ 6 lbs., avg.	13 1/2 @ 14
Calas, 6 @ 12 lbs., avg.	13 1/2 @ 14
New York Shoulders, 8 @ 12 lbs., avg.	14 1/2 @ 15
Breakfast Bacon, fancy	20 @ 20 1/2
Wide, 16 @ 12 avg., and strip, 5 @ 6 avg.	18 1/2 @ 19
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	20 1/2 @ 21
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	12 @ 12 1/2
Dried Beef Sets	20 1/2 @ 21
Dried Beef Insides	23 @ 24
Dried Beef Knuckles	21 @ 22
Dried Beef Outsides	19 @ 20
Regular Boiled Hams	23 @ 24
Smoked Boiled Hams	23 @ 24
Boiled Calas	19 @ 20
Cooked Loin Rolls	31 @ 32
Cooked Rolled Shoulders	19 @ 20

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	19 @ 20
Export Rounds	22 @ 23
Middles, per set	19 @ 20
Beef bungs, per piece	17 1/2 @ 18 1/2
Beef weasands	7 1/2 @ 8 1/2
Beef bladders, medium	8 1/2 @ 9 1/2
Beef bladders, small, per doz.	1 @ 1 1/2
Hog casings, free of salt	70 @ 75
Hog middies, per set	10 @ 11
Hog bungs, export	10 @ 11
Hog bungs, large mediums	7 @ 8
Hog bungs, prime	5 @ 6
Hog bungs, narrow	5 @ 6
Imported wide sheep casings	90 @ 95
Imported medium wide sheep casings	70 @ 75
Imported medium sheep casings	60 @ 65
Hog stomachs, per piece	3 1/2 @ 4

FERTILIZERS.

Dried blood, per unit	2.52 1/2 @ 2.55
Hoof meal, per unit	2.35 @ 2.45
Concentrated tankage	2.25 @ 2.30
Ground tankage, 12%	2.32 1/2 @ 10c.
Ground tankage, 11%	2.32 1/2 @ 10c.
Ground tankage, 6 and 25%	2.25 @ 10c.
Crushed tankage, 9 and 20%	2.15 @ 10c.
Ground tankage, 6 1/2 and 30%	18.50 @ 18.75
Ground rawbone, per ton	24.00 @ 25.00
Ground steam bone, per ton	18.00 @ 19.00
Unground tankage, per ton less than ground	50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	250.00 @ 275.00
Horns, black, per ton	24.50 @ 28.50
Horns, striped, per ton	33.00 @ 38.00
Horns, white, per ton	60.00 @ 65.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton	60.00 @ 90.00
Skulls, jaws and knuckles, per ton	27.00 @ 28.50

LARD.

Prime steam, cash	10.85 @ 10.95
Prime steam, loose	10.45 @ 10.55
Leaf	11.50 @ 11.60
Compound	7 1/2 @ 8
Neutral lard	13 1/2 @ 14 1/2

STEARINES.

Prime oleo	13 1/2 @ 13 3/4
Oleo No. 2	11 @ 11 1/2
Mutton	11 1/2 @ 12
Tallow	8 @ 8 1/2
Grease, yellow	5 1/2 @ 6
Grease, A white	6 1/2 @ 6 3/4

OILS.

Lard oil, extra, winter strained, tierces	73 @ 75
Extra lard oil	68 @ 70
Extra No. 1 lard oil	58 @ 60
No. 1 lard oil	54 @ 56
No. 2 lard oil	52 @ 54
Oleo oil, extra	14 @ 14 1/2
Oleo oil, No. 2	13 1/2 @ 13 3/4
Oleo stock	13 @ 13 1/2
Neatsfoot oil, pure, bbls.	68 @ 70
Acidless tallow oils, bbls.	61 @ 62
Corn oil, loose	4.80 @ 4.90
Horse oil	6 1/2 @ 6 3/4

TALLOW.

Edible	8 1/2 @ 8 3/4
Prime city	7 1/2 @ 7 3/4
No. 1 Country	6 1/2 @ 6 3/4
Packers' Prime	6 1/2 @ 7
Packers' No. 1	6 1/2 @ 6 3/4
Packers' No. 2	5 1/2 @ 5 3/4
Renderers' No. 1	6 @ 6 1/2

GREASES.

White, choice	7 @ 7 1/2
White, "A"	6 1/2 @ 6 3/4
White, "B"	6 @ 6 1/2
Bone	5 1/2 @ 6
Crackling	5 1/2 @ 6
House	5 1/2 @ 6
Yellow	5 1/2 @ 6
Brown	4 1/2 @ 5
Glue stock	5 1/2 @ 6
Garbage grease	3 1/2 @ 4
Glycerine, C. P.	19 1/2 @ 20
Glycerine, dynamite	19 1/2 @ 19 3/4
Glycerine, crude soap	13 1/2 @ 13 3/4
Glycerine, candle	16 @ 16 1/2

COTTONSEED OILS.

P. S. Y., loose	42 @ 42 1/2
P. S. Y., soap grade	41 @ 41 1/2
Soap stock, bbls., concn.	62 @ 65 f. a. 2 1/2 @ 2 3/4
Soap stock, loose, reg., 50% r. f. a.	1.25 @ 1.35

COOPERAGE.

Ash pork barrels	90 @ 92 1/2
Oak pork barrels	1.00 @ 1.02 1/2
Lard tierces	1.35 @ 1.37

CURING MATERIALS.

Refined saltpetre	5 1/2 @ 6 1/2
Boracic acid, crystal to powdered	7 @ 7 1/2
Borax	4 @ 4 1/2
Sugar—	
White, clarified	5 1/2 @ 5 3/4
Plantation, granulated	5 @ 5 1/2
Yellow, clarified	4 1/2 @ 4 3/4
Salt—	
Ashton, in bags, 224 lbs.	2.25 @ 2.35
English packing, in bags, 224 lbs.	1.45 @ 1.55
Michigan, granulated, car lots, per ton	3.25 @ 3.35
Michigan, medium, car lots, per ton	3.75 @ 3.85
Casing salt, bbls., 280 lbs., 2 @ 3	1.40 @ 1.50

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yards, Chicago, Nov. 6.

Monday's light run of 15,791 cattle was the logical outcome of the 25@50c. decline in the market that took place the middle and latter part of last week. Election Day (Tuesday) also helped to curtail the supply, and the run of Westerns was cut to a paltry 1,500 cattle, all of which explains the abnormally light Monday's run of cattle. The trade, while not particularly active, was, nevertheless, 10@15c. higher than last week's reduced level of values, but the advance in prices was paid under protest and only because of the light supply. Tuesday's run of 4,724 cattle included only about 600 Westerns, and the moderate percentage of native steer cattle moved slowly at Monday's general level of values, no great activity being noted, as buyers were all inclined to lay back in anticipation of liberal mid-week supplies. Wednesday's receipts were estimated at 22,000 cattle, including about 1,000 Westerns, making a total of 43,000 cattle for the first three days of the week, as compared with 51,000 for the same period a week ago. A continuous rainfall on Wednesday only served to make the "bearish" attitude of the buyers all the more pronounced, and the general trade ruled very slow, draggy and 10@15c. lower than Monday, thus eliminating the advance in the market that took place on the opening day of the week and putting prices back to last week's reduced level of values, with everything indicating that receipts will be fairly liberal, and that more or less uncertainty will characterize the trade until the market settles down to the regular winter-feeding proposition.

Following last week's strong and decidedly higher market on butcher stuff, especially on heifers, which was somewhat of a surprise in view of the badly demoralized steer trade, we had another very strong market on Monday, prices ruling fully 15c. higher on medium to choice cows, while cutters and common beef cows sold strong to 10c. higher; bulls scored 10@15c. advance, canners sold steady, and heifers advanced fully 15@25c. per cwt., most improvement being on the choice to prime yearlings. Tuesday's trade was slow, but fully steady at Monday's higher level of values, but with a liberal mid-week run of 20,000 cattle on Wednesday, including a rather liberal percentage of butcher stuff, combined with bad rainy weather, the trade ruled slow and 15c. lower, thus eliminating practically all of the advance in the market that took place early this week.

Of course, it was only reasonable to expect some recovery in the hog market after the heavy break we had, but it looks as if we had seen all the advance that we are going to get; in fact, with a run of only 20,000 Wednesday prices ruled 5c. lower. Bulk of the fair to good selling at \$7.75@8; fair to good shippers going largely at \$8@8.10; good to choice mixed, \$7.85@7.95; fair to good mixed and mixed packing, \$7.70@7.80; fair to good heavy packing, \$7.60@7.75; rough hogs in small bunches around \$7@7.25. Pigs have declined 25@50c. per cwt. the past two days; common to fair kinds going largely at 5@5½c. with good to choice at \$5.75@6.50; good 130 to 135 lbs. largely at \$7@7.25. Indications are that receipts will continue liberal, and prices on the next break are likely to work fully as low or a little lower than they did the last time.

The trade in sheep and lambs took a rapid upward turn the first days of the week, prices finishing Tuesday night fully 25c. per cwt. above last week's close. Today (Wednesday), while the demand is fairly active, fleeces are very wet as a rule, owing to the downpour of rain when arrivals came in this (Wednesday) morning, and prices show in most cases 10@15c. decline, as compared with yesterday. We quote: Natives—

Good to prime wethers, \$4.50@5; fat ewes, \$4@4.25; poor to medium ewes, \$3.50@3.75; culls, \$2.50@3; good to best lambs, \$7@7.35; poor to medium lambs, \$6.25@6.75; culls, \$4.50@5.50. Westerns—Fat wethers, \$4.35@4.60; fat ewes, \$4@4.25; good to choice yearlings, \$5.85@5.85; fat lambs, \$7@7.25; feeding lambs, \$6.25@6.75; feeding wethers, \$4.25@4.50; feeding yearlings, \$5.25@5.50.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Nov. 5.

Interest in the election kept receipts of live-stock down today to less than half a normal Tuesday run. Six thousand cattle and fifteen hundred calves came in, and sales were a little stronger than yesterday, and 15@25c. above last Friday. Loading in the country is light today, the estimate for tomorrow being 10,000 head, about the usual number for Wednesday, which will leave a deficiency of 20,000 head for the week, as compared with last week. Short-fed steers closed last week in bad shape, and naturally that class received the full advance occasioned by the scarcity this week. Cows and heifers, already strongly entrenched, received only a small uplift this week. Patriotic sentiment is keeping buyers of stock cattle and feeders at home this week, as well as the shippers of live-stock, and this balanced condition makes no occasion for any change in prices of country grades. This is the first vacation country buyers have taken since the first of August, the search for thin cattle a part of that time having assumed the proportions of a scramble. There is a universal desire to get into cattle raising in the range country also, Northwestern cattlemen having conducted a continuous parade of cattle up through Denver from the South since the first of October, enabling that market to break its record for cattle receipts during the month of October. Short-fed beef steers sell at \$7@9.50; range beef steers, \$5@7; quarantine steers, \$4.25@6; grass cows, \$4@5.25; fed cows up to \$6.50; heifers up to \$8; veal calves, \$9.50; bulls, \$4@5.25; stock steers and feeders, \$4.50@7.15.

Hogs have been taking on value since the middle of last week, since when they have recouped 30 cents of their recent heavy losses. Top here today was \$8, though the best packers would do was \$7.92½, bulk of sales \$7.65@7.90. The hog market shows fine recuperative ability, and packers will have to remain on the job if price breaks are of more than temporary duration.

Sheep and lambs added 15 to 25 cents yesterday, and fully a quarter today, but this good advance is not visible to the naked eye, for the reason that quality is lacking, and the full strength is not displayed. Native lambs did not get above \$6.50 today, while prime range lambs would command \$7.50. Feeders are worth up to \$6.50; yearlings, \$6; wethers, \$5; ewes, \$4.50.

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Nov. 5.

Contrary to all expectations cattle receipts for October, 176,380 head, were the heaviest on record for that month of the year. It is significant, however, that 98,300 head of these went back to the country as stockers or feeders, so that the actual supply of beef included in the receipts was much smaller than a year ago. In other words, the beef shortage is more in the character of the cattle than in their numbers. Demand from the packers has held up well and prices have not shown very much change of late. There was more or less of a slump last week, but this all disappeared in a 25@35c. advance so far this week. A few corn-fed cattle are coming and fair to good 1,050 to 1,300-pound beefs are selling largely around \$6.75@8.75. Western range beefs are going largely at \$6.40@7.

There has been no choice beef of any kind on the market for some time. Cows and heifers are selling at a range of \$3.50@6.50, the bulk of the fair to good butcher and beef stock at \$4.50@5.50. Calves are firmly held at \$4.75@8.75, and bulls, stags, etc., are free sellers at \$4@5.60.

In hogs there has been a decline of nearly \$1 in the past three weeks, although receipts have not been excessive. Liberal supplies East have been in a large measure responsible for the slack demand and lower prices. Light weights are getting the worst of it now and heavy and butcher grades are selling to the best advantage, although the range of prices is comparatively narrow. Today being Election Day, there were only 2,800 hogs here and the market was a shade stronger. Tops brought \$7.90, as against \$7.95 on last Tuesday, and the bulk of the trading was at \$7.80@7.85, as against \$7.75@7.85 one week ago.

Sheep and lamb values have been sharply higher of late and the demand is apparently increasing as receipts diminish. Feeder buyers are taking fully 65 per cent. of the receipts and at prices very little different from what the packers are paying. This week's advance alone amounts to 35@50c. and the undertone to the trade is very strong. Lambs are quoted at \$6.50@7.50; yearlings, \$4.75@5.50; wethers, \$3.50@4.50, and ewes, \$3.25@4.25.

PACKERS' LIVESTOCK PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, November 2, 1912, are reported as follows:

Chicago.

	Cattle.	Hogs.	Sheep.
Armour & Co.....	7,969	31,700	19,732
Swift & Co.....	6,303	22,100	24,214
Morris & Co.....	6,261	10,300	10,449
S. & S. Co.....	7,808	14,200	11,162
G. H. Hammond Co..	3,853	7,200	10,262

Libby, McNeill & Libby, 1,952 hogs; Anglo-American, 5,400 hogs; Boyd-Lunham, 4,200 hogs; Western P. Co., 5,200 hogs; Miller & Hart, 2,100 hogs; Independent P. Co., 3,700 hogs; Brennan P. Co., 3,100 hogs; others, 6,000 hogs.

St. Joseph.

	Cattle.	Hogs.	Sheep.
Swift & Co.....	4,100	12,850	3,733
G. H. Hammond Co..	2,700	7,998	3,433
Morris & Co.....	2,550	6,199	2,523

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co.....	6,285	9,858	3,389
Swift & Co.....	7,048	8,753	8,059
Armour & Co.....	9,137	8,725	5,325
St. Louis D. B. & P. Co.	2,681	272	1,551
Independent Pkg. Co..	817	1,107
East Side Pkg. Co....	231	1,891

Luer Bros., 450 hogs; Belz, 1,110 hogs; Heil, 1,011 hogs; Krey, 1,493 hogs; Carondelet, 324 hogs.

South Omaha.

	Cattle.	Hogs.	Sheep.
Morris & Co.....	2,648	5,450	8,589
Swift & Co.....	4,701	6,760	13,361
Cudahy Pkg. Co.....	4,267	8,212	17,873
Armour & Co.....	3,756	8,875	10,843
Omaha Pkg. Co., 522 hogs; Swartz & Co., 125 hogs.			

Kansas City.

	Cattle.	Hogs.	Sheep.
Armour & Co.....	6,775	14,995	8,239
Fowler & Co.....	1,902	2,415
S. & S. Co.....	5,971	9,599	5,923
Swift & Co.....	7,438	11,295	8,742
Cudahy Pkg. Co.....	6,054	7,876	4,218
Morris & Co.....	6,160	8,132	2,000
Butchers	191	701	53

Outside orders: Independent Packing Co., 311 cattle; S. Kraus, 150 cattle; John Morrell, 421 cattle; New York Butchers D. M. Co., 41 cattle; Sinclair & Co., 312 cattle; and United Dressed Beef Co., 201 cattle.

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, November 8.—Market quiet. Western steam, \$11@11.25; Middle West, \$11.15@11.25; city steam, \$10.87½@11; refined Continent, \$11.80; South American, \$12.60; Brazil, kegs, \$13.60; compound, 8@8¼c.

Marseilles Oils.

Marseilles, October 31.—Sesame oil, fabrique, 74 fr.; edible, 93 fr.; copra oil, fabrique, 92 fr.; edible, 108 fr.; peanut oil, fabrique, 70½ fr.; edible, 94 fr.

Liverpool Produce Market.

Liverpool, November 8.—(By Cable.)—Beef, extra India mess, 150s. Pork, prime mess, 112s. 6d.; shoulders, 65s.; square, 64s.; New York, 64s. 6d.; picnic, 58s.; hams, long, 67s.; American cut, 64s. Bacon, Cumberland cut, 68s.; long clear, 71s. 6d.; short backs, 68s. 6d.; bellies, clear, 64s. Lard, spot prime, 56s. 6d. American refined in pails, 57s. 3d.; 2 28-lb. blocks, 56s. 6d. Lard (Hamburg), 56¼ marks. Tallow, prime city, 32s. 6d.; choice, 36s. 9d. Turpentine, 31s. 3d. Rosin, common, 16s. Cheese, Canadian finest white, new, 63s. Tallow, Australian (London), 32s. @39s.

FRIDAY'S CLOSINGS.

Provisions.

The market was fairly active and lower, with selling in evidence in pork and ribs, notwithstanding the higher hog market.

Tallow.

The market was quiet with prices steady as quoted.

Stearine.

The market continues quiet, with the tone easy on moderate demand.

Cottonseed Oil.

Trade was active and the market irregular. Good selling orders came in early, but later, on the strength of cotton and the ginning report, prices rallied. The ginning figures showed for the last period 2,011,057 bales, against 2,212,284 bales last year.

Market closed firm, with a fair scattered inquiry for speculative account. Sales, 22,000 bbls. Spot oil, \$5.75@5.85; crude, southeast, \$4.94; Valley, \$5.07; Texas, \$4.94. Closing quotations on futures: November, \$5.78@5.81; December, \$5.95@5.97; January, \$6.05@6.06; February, \$6.08@6.11; March, \$6.14@6.16; April, \$6.16@6.24; May, \$6.24@6.25; good off oil, \$5.60@5.75; off oil, \$5.45@5.60; red off oil, \$5.30@5.48; winter oil, \$6.20@6.70; Summer white, \$5.90@7.00.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, November 8.—Hogs strong, 5c. up. Bulk of prices, \$7.90@8.20; light, \$7.55@8.20; mixed, \$7.70@8.30; heavy, \$7.55@8.30; rough heavy, \$7.55@7.75; Yorkers, \$8.10@8.15; pigs, \$5@7.10. Cattle market slow and steady. Beeves, \$5.30@10.65; cows and heifers, \$2.75@7.40; Texas steers, \$4.35@5.65; stockers and feeders, \$4.15@7.15; Westerns, \$5.50@9.20. Sheep market steady to shade higher; natives, \$3.50@4.60; Westerns, \$3.60@4.50; yearlings, \$4.70@5.85; lambs, \$5.50@7.50.

Kansas City, November 8.—Hogs 5c. higher, at \$7@7.95.

St. Louis, November 8.—Hogs strong, at \$7.65@7.85.

St. Louis, November 8.—Hogs active, 10c. higher, at \$7.80@8.25.

South Omaha, November 8.—Hogs strong, at \$7.85@7.90.

Indianapolis, November 8.—Hogs higher, at \$7.70@8.35.

Cleveland, November 8.—Hogs higher, at \$7.90@8.15.

Buffalo, November 8.—Hogs opened higher, with 6,400 on sale; prices, \$7.80@8.30.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 2, 1912.

	Cattle.	Hogs.	Sheep.
Chicago	500	7,000	2,000
Kansas City	1,000	7,500	1,000
Omaha	300	2,500	100
St. Louis	950	3,500	600
St. Joseph	400	2,800	
Sioux City	500	2,500	300
St. Paul	900	1,600	11,000
Oklahoma City	200	250	
Fort Worth	900	150	
Denver	2,000		1,200
Toledo		4,000	
Indianapolis	500	5,000	
Pittsburgh		5,000	1,500
Cincinnati	88	1,585	284
Cleveland	40	4,000	600
Buffalo	250	3,200	5,200
New York	383	1,208	2,250

MONDAY, NOVEMBER 4, 1912.

Chicago	15,000	11,955	30,000
Kansas City	13,000	4,500	7,000
Omaha	4,700	2,700	19,200
St. Louis	8,000	6,000	3,800
St. Joseph	1,000	2,800	500
Sioux City	2,500	2,500	900
St. Paul	5,300	3,100	18,600
Oklahoma City	1,100	600	
Fort Worth	5,000	1,100	300
Milwaukee		7,548	
Denver	3,500	400	2,100
Louisville		6,000	
Wichita		228	
Indianapolis	600	3,000	
Pittsburgh	2,800	9,500	6,500
Cincinnati	2,530	4,170	1,004
Cleveland	3,500	5,000	3,000
Buffalo	6,300	17,600	18,400
New York	4,650	10,020	4,650

TUESDAY, NOVEMBER 5, 1912.

Chicago	4,500	5,000	2,000
Kansas City	5,000	7,000	3,700
Omaha	900	2,800	13,500
St. Louis	4,500	5,000	2,000
St. Joseph	1,300	3,500	500
Sioux City	600	1,800	400
St. Paul	900	1,200	3,500
Oklahoma City	150	400	150
Fort Worth	4,500	500	
Denver	11,000	500	7,100
Louisville	200	5,000	
Indianapolis	1,500	4,500	
Pittsburgh		3,000	1,500
Cleveland	40	2,000	
Buffalo	300	7,000	2,000

WEDNESDAY, NOVEMBER 6, 1912.

Chicago	22,000	25,000	35,000
Kansas City	7,800	9,000	6,000
Omaha	1,200	3,000	2,500
St. Louis	5,575	2,221	2,734
St. Joseph	2,700	3,500	2,200
Sioux City	600	2,000	1,000
St. Paul	1,400	1,800	4,900
Fort Worth	2,900	1,000	
Milwaukee		6,701	
Louisville		1,000	
Detroit		700	
Cudahy		1,400	
Wichita		498	
Indianapolis		5,000	
Cincinnati	814	3,627	680
Cleveland		2,000	
Buffalo	200	3,200	4,400
New York	3,512	10,124	15,477

THURSDAY, NOVEMBER 7, 1912.

Chicago	6,000	14,000	22,000
Kansas City	5,000	7,000	8,000
Omaha	2,300	4,200	10,500
St. Louis	4,500	4,000	1,800
St. Joseph	2,000	4,800	2,000
Sioux City	500	2,000	2,000
St. Paul	1,100	3,000	2,700
Fort Worth	1,900	1,200	
Milwaukee		4,699	
Louisville		2,691	
Detroit		3,000	
Cudahy		800	
Indianapolis		5,000	
Cincinnati	925	3,758	1,000
Cleveland		2,000	
Buffalo	150	3,200	5,400
New York	843	2,178	7,395

FRIDAY, NOVEMBER 8, 1912.

Chicago	3,500	32,000	12,000
Kansas City	1,500	5,000	5,000
Omaha	700	5,400	4,300
St. Louis	2,800	5,000	3,500
St. Joseph	500	3,000	3,000
Sioux City	200	1,500	2,000
Fort Worth	2,600	1,060	1,400
St. Paul	900	2,200	1,000
Oklahoma City	600	600	100

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 2, 1912:

CATTLE.

Chicago	39,572
Kansas City	34,491
Omaha	15,280
East St. Louis	29,555
St. Joseph	15,329
Cudahy	683
Sioux City	887
New York and Jersey City	10,949
Fort Worth	11,584
Philadelphia	4,919
Pittsburgh	2,756
Denver	1,698

HOGS.

Chicago	111,026
Kansas City	52,598
Omaha	30,051
East St. Louis	41,622
St. Joseph	28,959
Cudahy	9,430
Sioux City	15,680
Ottumwa	14,158
New York and Jersey City	19,858
Fort Worth	11,581
Philadelphia	4,926
Pittsburgh	9,456
Denver	2,592

SHEEP.

Chicago	90,219
Kansas City	31,590
Omaha	67,039
East St. Louis	16,871
St. Joseph	13,984
Cudahy	1,020
Sioux City	6,202
New York and Jersey City	37,039
Fort Worth	923
Philadelphia	14,972
Pittsburgh	4,645
Denver	2,704

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 4, 1912.

	Beeves.	Calves.	Lambs.	Hogs.
New York	3,549	3,529	5,523	14,965
Jersey City	4,790	1,493	28,101	14,401
Central Union	2,040	449	13,188	153
Lehigh Valley	2,610	600	3,300	—
Scattering	—	102	55	4,740
Totals	12,980	6,173	50,227	34,259
Totals last week	12,640	5,651	54,932	29,560

FOREIGN COMMERCIAL EXCHANGE.

New York, November 8.—Foreign commercial exchange rates were quoted today as follows:

London—			
Bankers' 60 days	4.8105@4.8115		
Demand sterling	4.8545@4.8550		
Paris—			
Commercial, 90 days	5.26¼—1.32@5.26¼		
Commercial, 60 days	5.25—1.16 @5.25—1.32		
Commercial, sight	5.21¼ @5.20%		
Berlin—			
Commercial, 90 days	82% @ 92 13-16		
Commercial, 60 days	83 5-16 @ 93%		
Commercial, sight	94% @ 94%		
Antwerp—			
Commercial, 60 days	5.27½ @5.27½+1-16		
Amsterdam—			
Commercial, 60 days	39 11-16 @39 11-16+1-16		

COTTON GINNING REPORT.

The Census Bureau's report of the amount of cotton ginned, counting round bales as half bales and excluding linters, to the dates indicated, follows:

Ginned.	1912-13.	1911-12.	1910-11.
To Sept. 1	730,935	771,297	533,011
To Sept. 25	3,065,934	3,676,504	2,312,074
To Oct. 18	6,838,841	7,758,621	5,423,628
To Nov. 1 (bales)	8,849,898	9,970,905	7,345,953
To Nov. 1 (per cent.)	64.1%	63.5%	
Oct. 18 to Nov. 1 (bales)	2,011,057	2,212,284	1,922,325
To Nov. 14 (bales)		11,313,236	8,780,433
Total		15,553,073	11,568,334
Linters		556,276	397,628
Grand total		16,109,349	11,965,962
Equiv. 500-lb. bales		16,250,276	12,006,688

WE CAN SAVE YOU MONEY

when building your new plant or remodeling your old one. Complete Packing Plants designed and built. Old Plants overhauled, enlarged or redesigned. Highest economy in output secured. Write us.

TAIT-NORDMEYER ENGINEERING CO.

LIGGETT BUILDING
ST. LOUIS

Retail Section

LEARN TO BE A BETTER BUSINESS MAN

III—Stretching Your Capital

By A. M. Burroughs.*

[EDITOR'S NOTE.—This is the third of a series of articles written by a famous business authority which we hope will be read by every retailer who sees it. It is intended, as the title indicates, as a means of helping retailers to become better business men. They can well afford to read and ponder over the experiences of their fellow-retailers in other lines and to profit by them. These articles will fit in nicely with the series of "Practical Talks with Shop Butchers," which have been appearing on this page, and which will continue to appear from week to week. Read both of them, Mr. Butcher.]

Study the methods of the banana man and the peanut vender, who make a living on \$10 capital.

A northern Indiana furnishing goods concern went out of business a few months ago. When the stock was inventoried some caps were found which were made especially for the Grant-Colfax Presidential campaign in 1872.

Think of that! Stock forty years old.

The caps cost about 25 cents each, and there were three dozen of them, costing \$9 in all, wholesale. Charge up a percentage equal to the cost of doing business against that \$9 worth of dead stock for forty years, and see what it cost the merchant to keep it on his shelves.

Ask the banana man who stands at the corner of Seventh street and Franklin avenue in St. Louis how much he could make on that \$9 in forty years in his business. Then you will know what it would have profited this clothing concern had it not kept that stock on the shelves—if it had used the capital right.

This banana man buys a cart load of bananas every morning, costing him about \$9 and sells them before night for \$20.

Since he works every day, holidays and Sundays, he turns his capital every day, 30 times a month.

On a capital of \$9 he does a gross business of more than \$5,000 in the nine months he is able to work.

In forty years he could do a gross business of nearly \$300,000 on that little capital—without increasing his capital a single penny over that original \$9.

What would he make if he had \$9,000 capital and applied the same principles?

Why the Chain-Store Man Prospers.

Any wonder the chain-store fellows can keep buying more stores, and undersell the "good-enough-for-me" one-man store?

The owner of a chain of six stores has never put a single dollar of his own money into the last four stores he opened.

When he opened his second store, he began buying in small quantities, stocking up every day and selling the goods before the bills came due.

In a short time he opened his third store without putting any of his own money into it. Soon he increased his chain to six stores.

Now he is doing business almost entirely on the other man's capital. He buys in very

small quantities and discounts his bills with the proceeds from the sales of the goods.

If the retailer provides himself with accurate and complete detail information about his sales and his stock on hand, he can practically do business entirely on the capital of the houses from which he buys—and make those houses glad to let him do it.

Buying in small quantities may make the cost price a little higher, but the increased sales will make the expenses lower and the reduced profits on each sale will rapidly multiply into a bigger dividend at the end of the year.

One per cent. profit 52 or 100 times is better than 10 per cent. five or six times.

Of course this is possible only by keeping such close tab on sales and purchases that the merchant can buy in very small quantities.

But isn't it better to stand the expense of adequate records and do a big profitable business on little capital, than to worry along without records and do a small unprofitable business on the most capital you can rake and scrape?

[EDITOR'S NOTE.—The meat retailer may say that such talk does not apply to his business, where in he deals in perishable goods and must necessarily follow such rules as are here laid down. Nevertheless, there is a great deal of sound philosophy in the advice here given. The basic principle of it is what has made big packers successful today. The retailer should study and follow this sound principle in all the details of his business, because it is the right rule to follow, rather than simply from the force of necessity, as many butchers do now.

The fourth article in this series, entitled "Buying for Profit," will appear in an early issue of The National Provisioner on this page.]

NEW IDEAS THE LIFE OF BUSINESS.

The man who "never did business like that" is gradually weeding himself from the

mercantile field. When confronted with the problems of the present and having suggested to him certain courses to pursue, he puts up the plea that he has never done business that way, has heretofore been successful and sees no reason why he should modify, change, or add to that which has fetched him where he is. He keeps on for a while in the way he is going, and although he insists that he is doing good business, he knows that something is wrong, somewhere, but he still sees no reason for adopting new-fangled ideas.

If we can't make up our minds to do the things of today as the necessities of the day demand and shape our methods according to the particular requirements of the present, we'll sooner or later find that he who has a way of his own of doing things, and persists in doing things that way under any conditions, will get left far behind in the race for business.

A man goes to bed with a clear conscience that he has fixed his business properly for the problems he has contended with during the day, but he wakes up to his business the next morning with some new series or sets of trouble confronting him that demand other treatments. Ignoring or passing over won't rid his business of the annoyances, and because he didn't have them to contend with 10 or 20 years ago, he fools himself expensively if he attempts to let them go unnoticed and unconquered.

It doesn't make any difference how we did business some other day, the problems of today are the ones that demand our attention today, and if we don't know how to handle them, it is up to us to find out immediately.—Commercial Journal.

LOCAL AND PERSONAL.

K. Barnes has erected a new meat market at Pratt, Kan.

R. Mills has opened a new meat market at Morse, Canada.

J. Eftiddo has engaged in the meat business at Calder, Can.

J. T. Wright is erecting an addition to his meat market at Regina, Can.

J. Van Deyck will engage in the meat business at Green Bay, Wis.

O. F. Tobey has opened a meat market at Springfield, Mass.

A. Hertel has purchased the interest of his partner in the meat firm of Hendershot & Hertel at Grand Rapids, Mich.

R. L. Campbell has purchased the meat business of H. F. King at Chelsea, Okla.

The meat market of Johnson Brothers at Elk Point, S. D., has been destroyed by fire.

M. Venable is opening up a meat market at Gallatin, Mo.

Chas. Fox has opened the Early Meat Market at Altus, Okla.

C. M. Larue will reopen his meat market at Hannibal, Mo.

W. O. Perkins & Sons will reopen their meat market at Noblesville, Ind.

(Continued on page 42.)

Get All the Money Out of Meat!

That is what R. S. Mathews' book, "The Retail Butcher" teaches you to do!

It is absolutely the only practical book ever written for Butchers by a practical Butcher! You can no more afford to be without it than you could afford to run your market without scales!

Let us tell you something about this book. There are things in it that will surprise you—facts that you need to know to make more money in Meat.

Price: bound in cloth, \$1.25

In leather, \$2.00

THE NATIONAL PROVISIONER

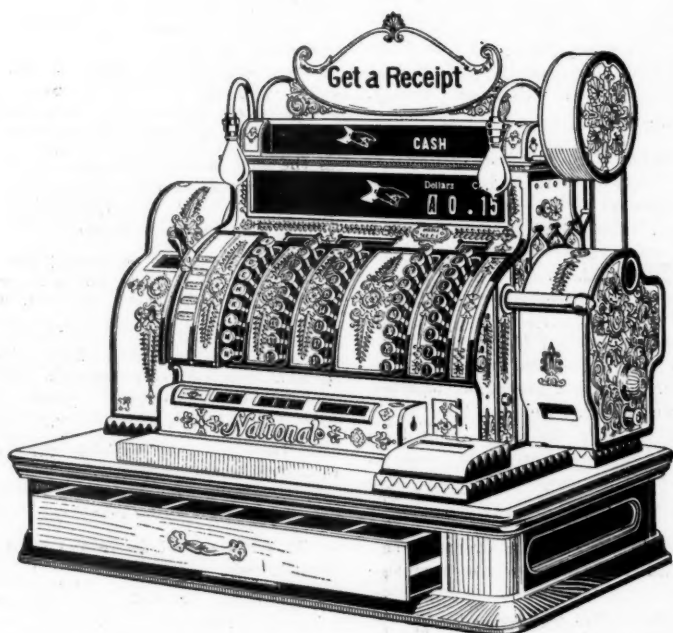
116 Nassau Street, New York

*Copyrighted, 1912, by The Burroughs Adding Machine Co.

There is just one best way to do anything

In the handling of
money or the
keeping of records

This is IT



ITS perfection is
acknowledged by
every nation on
earth—212 different
kinds of businesses have
granted its superiority
over all other systems
for

Recording sales

Checking losses

Safeguarding profits

Protecting the integrity
of employer and employes

Warranting a square deal
to customers

Made in over 500 styles and sizes—each with a distinct difference and each difference based on the peculiar conditions of a specific business

No store is too small—no institution is too large to operate to the best advantage without a National.

No matter *who* you are, *what* you do, or *where* you do it—if you handle money or keep records, write and find just what *sort* and *size* of National Cash Register is built to meet *your* especial requirements.

The National Cash Register Company

Dayton, Ohio

No. 40

LOCAL AND PERSONAL.

(Continued from page 40.)

H. O. Jackson has purchased the Solberg meat market at Castana, Ia.

E. C. Brown has engaged in the meat business at Middlebury, Vt.

M. Kreutz has purchased the T. J. Kramer meat market at Michigan City, Ind.

M. W. Lowe has engaged in the meat business at Willow, Fla.

P. Sisitsky will open another meat market at Thompsonville, Conn.

R. C. Feister will open a meat market at Menominee, Mich.

Shacklett & Osborn have sold their meat market at Burrton, Kan., to U. E. Obley.

A. C. Wandel has opened a new meat market at Grand Rapids, Mich.

J. Maddison is erecting a new meat market at Palermo, N. D.

F. C. Sturdevant, a meat dealer at Parkston, N. Y., has filed a petition in bankruptcy with liabilities of \$1,281.

P. Fitzpatrick has purchased the meat business of J. L. Barton & Son at Booneville, Mo.

Batdorf & Swartz are contemplating the opening of a new meat market at Auburn, Ind.

Charles Austin will open a meat market at Plymouth, Pa.

H. B. Thompson has begun the erection of a butcher shop at Geyser, Mont.

The butcher shop of P. L. Johnson at Russell, N. D., has been destroyed by fire.

The butcher shop of Geo. Young at Martin City, Mo., has been destroyed by fire.

William Dollman has opened a new butcher shop at Spearville, Kan.

S. Southers, of Kingfisher, Okla., is about to open a meat market at Ryan, Okla.

Raymond Bryant has engaged in the meat business at Albion, Okla.

John Stansass has disposed of his meat market on Main street, Salina, Kan., to Tom Cearby.

Hinton & Lake have succeeded to the business of the City Meat Market at Hydro, Okla.

C. R. Shores has purchased the City Meat Market at Wapanucka, Okla., from McLish Bros.

The Marx Meat Company, Detroit, Mich., has increased its capital stock from \$20,000 to \$50,000.

Stephen Temple has just engaged in the meat business at St. Johns, Mich.

Fred Croft has established himself in the meat business at Owosso, Mich.

Jones & Fashbaugh have purchased the meat market of Taylor & Staal at Lowell, Mich.

Wm. Erich is about to erect a new meat market building at LaConner, Wash.

C. R. Hausler has disposed of his meat and grocery business at Seattle, Wash., to Mrs. Slater.

J. H. Stover has disposed of his butcher shop at Albion, Wash., to Finch & Finch.

F. A. Waldo has purchased the meat business of the Co-operative Association of Long Beach at Long Beach, Cal.

E. G. Mattson has discontinued his meat business at Sumner, Neb.

Burney Bros. have engaged in the meat business at Stratton, Neb.

A. L. Bibson has purchased the butcher shop of Wm. Willard at Oshkosh, Neb.

J. Livings has engaged in the meat business at Holstein, Neb.

S. Dow has purchased a half interest in a local meat market at Cody, Neb.

Claire & Shafer are about to engage in the meat business at Courtland, Neb.

Morris Thompson has purchased the Central Meat Market at Wayne, Neb.

A. H. McMartin, of Billings, Mont., is reported about to engage in the meat business at Coeur d'Alene, Ida.

The butcher shop of Rosenthal & Ebeling at Hardin, Mont., has been destroyed by fire.

New York Section

A. Hirsch of the general staff of Swift & Company at Chicago was in New York this week.

Now that the political campaign is at an end the meat trade is hoping that business will take on a little more life.

Swift & Company's sales of fresh beef in New York City for the week ending November 2, 1912, averaged 9.74 cents per pound.

S. Stern, formerly of Swift & Company's Packinghouse market at Jersey City, has been appointed manager of the company's house at 39th street, Manhattan, to fill the vacancy caused by the death of Freeman J. Foss.

The New York Produce Exchange and other exchanges were closed last Saturday out of respect to the memory of Vice-President Sherman, whose funeral occurred that day. They were also closed on Tuesday, Election Day.

John O'Byrne, sheep salesman at Swift's Thirteenth Street Market, has been promoted to the management of the company's Barclay street house, taking the place vacated by E. J. Bell, who resigned to take charge of a chain of butcher shops started by James Butler.

Henry Kiel, a butcher, 42 years old, was found lifeless in a gas-filled bedroom in his home at No. 79 Leggett avenue, Woodhaven, at noon Wednesday. He had been living apart from his wife and it is thought he committed suicide because of marital troubles. Neighbors noticed he had been despondent of late.

The retail butchers of the Gramercy section of Manhattan will attempt to revive their local organization of the Master Butchers' Association. A mass-meeting will be held at Sheffel Hall, Third avenue and 17th street, on the night of November 13, to see if it is not possible to stir up enough interest to effect a reorganization.

Horse and wagon thefts from New York City butchers continue as bold and unchecked as ever. The New York Police Department appears to be helpless in the matter. The Becker case—or something else—appears to have paralyzed the thief-catching powers of the department. Perhaps the butchers have not been using enough "grease."

The Benchmen's Association of Retail Butchers has disbanded. This organization of butchers' employees was one of the oldest, most conservative and most highly respected in New York, and the master butchers and the trade in general regret its passing. Its place is poorly filled by the newer type of trouble-making labor union.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New

York during the week ending November 2, 1912, by the New York City Department of Health: Meat.—Manhattan, 597 lbs.; Brooklyn, 16,318 lbs.; total, 16,915 lbs. Fish.—Manhattan, 14,821 lbs.; Poultry and game.—Manhattan, 4,098 lbs.; Brooklyn, 333 lbs.; Bronx, 150 lbs.; total, 4,581 lbs.

MEAT PRICES AND POLITICS.

Election is over, and with it has passed the need for using the meat trade as a political football, but it is nevertheless interesting to note a particularly flagrant case of exaggeration for political purposes. In a letter to a New York newspaper a Staten Island resident calls attention to the misrepresentation in the so-called "tariff chamber of horrors" maintained by one of the political parties in New York City during the campaign. Concerning misleading price quotations he says:

"Upon the outside walls of the Democratic 'Chamber of Horrors' there is very conspicuously displayed a table containing what purport to be the present retail prices for meat in this city, as follows: Porterhouse steak, 32 cents; sirloin steak, 29 cents; round steak, 24 cents; top sirloin, 29 cents; rib roast, 24 cents; breast of veal, 21 cents; leg of lamb, 18 cents; bacon, 25 cents; ham, 22 cents.

"The true prices are, respectively, 20 to 28 cents, 18 to 22 cents, 20 to 22 cents, 22 cents, 20 cents, 16 cents, 16 cents, 23 cents and 18 cents. The nine cuts in the table are the most costly of their kind, and the only ones chosen by the Democratic management, carefully ignoring pork and fish, as well as all poultry, butter, cheese and eggs, because there has been no increase in the retail prices of lamb, mutton and fish, oysters and clams and very little in the prices of veal, poultry and pork.

"The advances in beef, veal, corned beef and pork and pork products since 1908 amount to only 3 cents a pound; on poultry only 2 cents, except ducks and geese, which have not advanced. Fresh fish, oysters and claims remain the same, except bass and halibut, which have gone up 3 cents; fresh salmon is 1½ cents less. Some groceries have advanced, but others—such as tea, flour, cocoa, seedless raisins, dried currants and oatmeal—have fallen. Creamery butter, eggs and milk remain the same. Cheese has advanced 2 cents and lard 4 cents, but compressed lard is 2 cents less. Potatoes are a quarter of a cent a pound less, and now sell for 2 cents a pound retail."

NEW ORLEANS BUTCHERS CELEBRATE.

The New Orleans Butchers' Benevolent Association celebrated the forty-sixth anniversary of its organization with a banquet on the night of October 27. The officers of the association are: E. Larroux, president; V. Vignes, vice-president; A. J. Baron, treasurer; S. Dumstre, secretary; P. Vandenborre, collector.

J-M INSULATING MATERIALS

J-M Pure Cork Sheets J-M Mineral Wool
J-M Impregnated Cork Boards J-M Granulated
J-M Rock Wool Insulating Cork
Blocks J-M Hair Felt
J-M Waterproofed Indurated Fibre Boards, Etc.

Write us as to your requirements.

H. W. JOHNS-MANVILLE CO.
NEW YORK AND EVERY LARGE CITY

VALUE OF VARIOUS CUTS OF BEEF.

(Continued from page 17.)

Percentages of lean, visible fat and bone in the straight wholesale cuts.

Straight				
wholesale cuts.	Lean.	Fat.	Bone.	Total.
Loin	58.53	31.75	8.89	99.17
Rib	55.21	30.17	14.18	99.56
Round	64.61	18.03	16.63	99.27
Chuck	69.47	18.63	11.26	99.36
Plate	50.61	40.73	8.47	99.81
Flank	36.30	63.18	.25	99.73
Fore shank	47.61	11.63	40.20	99.44
Kidney suet....	7.01*	92.99	0	100.00
Entire side.....	56.90	30.29	12.34	99.53

*Kidney.

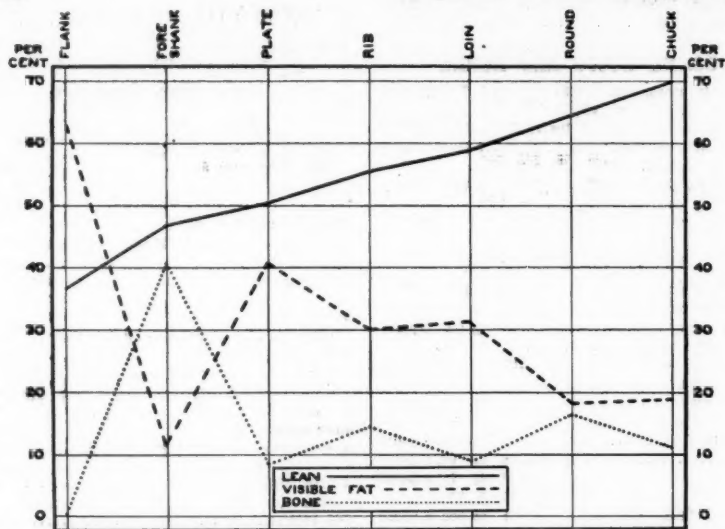


FIG. 2—PERCENTAGES OF LEAN, VISIBLE FAT, AND BONE IN THE STRAIGHT WHOLESALE CUTS.

This summary shows that the three sides used in this test averaged about 57 per cent. lean meat, 30 per cent. visible fat, and 12 per cent. bone. The proportion of lean in the various cuts (except the kidney) varied from about one-third in the flank to about two-thirds in the chuck; the extreme percentages of visible fat were 11 per cent. in the fore shank and 63 per cent. in the flank; and the percentage of bone ranged from practically nothing, in the flank, to 40 per cent. in the fore shank. From the data here given we may also calculate the relative amounts of lean, visible fat and bone in the hind and fore quarters, with the following results: hind quarter, 54.42 per cent. lean, 34.55 per cent. visible fat, and 10.71 per cent. bone; fore quarter, 59.12 per cent. lean, 26.69 per cent. fat, and 13.73 per cent. bone.

In order to render the important data in this table more easily studied, the diagram known as Fig. 2 is presented.

In this diagram, and in similar illustrations to follow, the various wholesale cuts are represented by vertical lines, each being designated at the top. The horizontal lines represent percentages, which are read by means of the numerical scale at the right and left. The irregular lines represent various constituents of beef, according to the key given on each diagram; thus their position and direction are determined by the percentage of each constituent contained in the different wholesale cuts.

Referring to Fig. 2, the heavy solid line shows the percentage of lean meat in each of the seven straight cuts, which are arranged from left to right in order of the percentage of lean which they contain. The minimum percentage of this constituent, about 36 per cent., occurs in the flank and the maximum,

about 70 per cent., in the chuck; while the comparatively regular ascending course of the heavy line indicates various percentages of lean in other cuts between these extremes.

Following the broken line from left to right it is evident that in general the percentage of fat varies inversely as the percentage of lean, the shank, however, being a prominent exception. The dotted line, representing the percentage of bone, shows less variation than do the others, but, with the exception of the shank, its general direction corresponds to the line showing the percentage of lean, and is opposite that of the fat. The large percentage of bone in the shank corresponds to its low percentage of fat, and in both constituents this cut varies widely from the others. In general, the cuts containing a large

constituent into the market price per pound of the entire cut.

Thus the cost per pound of lean is based on the proportion of lean contained in the cut in question, and the cost per pound of gross meat is determined from the total percentage of lean and fat. For this comparison wholesale prices are used, leaving the retail cost to be considered in connection with the various retail cuts, later on.

Cost of lean and of total meat in the straight wholesale cuts at market prices:

Straight wholesale cuts.	Wholesale price per pound of cut.	Cost per pound of lean in cut.	Cost per pound of total meat in cut.
	Cents.	Cents.	Cents.
Loin	18.5	31.6	20.5
Rib	15.0	27.1	17.5
Round	11.5	17.8	13.9
Chuck	9.5	13.7	10.8
Plate	8.0	15.8	8.7
Flank	8.0	22.0	8.0
Fore shank	5.0	10.5	8.4

The net cost per pound of lean is, in general, greatest in the cuts which command the highest prices, and vice versa. The flank is an exception to this rule, and the chuck is more economical in this respect than the plate. Referring to the last column it is also observed that the more expensive the cut, the greater the cost per pound of visible fat and lean combined, the flank being the only exception.

From these figures it is apparent that food values of beef cuts do not correspond to their wholesale market prices, and that the cheaper cuts are by far the most economical sources of both lean and fat meat. On the whole, the different cuts vary more widely in net cost of food ingredients than in market price per pound of gross meat. The technical discussion which follows tends to confirm these statements.

(To be continued.)

TAKES PACKER'S SILK UNDERWEAR.

It is reported from Philadelphia that a fastidious burglar entered the home on North Broad street of Louis Burk, well-known pork packer, and abstracted from Mr. Burk's dressing room all of his silk underwear and silk shirts. He then went to Mrs. Burk's apartments and cut from several of her hats all of the willow plumes and tips that he could find. He did not take anything else of value in the house, and left jewelry and other articles of clothing untouched. Detectives say that he must be a new kind of burglar.



CHOICE ABERDEEN-ANGUS GRADE STEER USED IN THE BEEF TESTS.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$8.00@9.00
Poor to fair native steers.....	4.75@7.75
Oxen and stags	3.00@7.25
Bulls and cows	2.75@5.75
Good to choice native steers a year ago....	6.40@8.00

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.	8.00@11.50
Live calves, grassers and buttermilks....	—@—
Live veal calves, culls, per 100 lbs.	@ 6.00

LIVE SHEEP AND LAMBS.

Live lambs, fair to prime, per 100 lbs.	6.65@ 7.30
Live lambs, yearlings	4.75@ 5.25
Live lambs, culls	4.50@ 5.25
Live sheep, common to prime, per 100 lbs.	2.75@ 4.25
Live sheep, culls, per 100 lbs.	@ 2.50

LIVE HOGS.

Hogs, heavy	@ 8.45
Hogs, medium	@ 8.40
Hogs, 140 lbs.	@ 8.40
Pigs	@ 8.35
Rough	7.15@ 7.35

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	14 @ 15
Choice native light	14 @ 14½
Native, common to fair	10½ @ 12½

WESTERN DRESSED BEEF.

Choice native heavy	14½ @ 15
Choice native light	13½ @ 14
Native, common to fair	12½ @ 13
Choice Western, heavy	12 @ 13
Choice Western, light	11 @ 12
Common to fair Texas	8 @ 10
Good to choice heifers	11½ @ 12
Common to fair heifers	@ 10
Choice cows	10 @ 10½
Common to fair cows	7½ @ 8
Common to fair oxen and stags	@ 11
Fleshy Bologna bulls	8½ @ 8½

BEEF CUTS.

	Western.	City.
No. 1 ribs	19 @ 20	@ 20
No. 2 ribs	15 @ 16	@ 18
No. 3 ribs	10 @ 12	@ 12
No. 1 loins	19 @ 20	@ 22
No. 2 loins	15 @ 17	@ 18
No. 3 loins	10 @ 12	@ 12
No. 1 hinds and ribs	—@—	16 @ 17
No. 2 hinds and ribs	—@—	14 @ 15
No. 3 hinds and ribs	—@—	10 @ 11
No. 1 rounds	12 @ 12½	11 @ 12
No. 2 rounds	9½ @ 10	10 @ 11
No. 3 rounds	8½ @ 9½	9 @ 10
No. 1 chucks	11 @ 12	12 @ 12½
No. 2 chucks	9 @ 10	11 @ 11½
No. 3 chucks	6½ @ 8	10 @ 10½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	14 @ 18
Veals, county dressed, per lb.	12½ @ 17
Western calves, choice	14 @ 16
Western calves, fair to good	12 @ 13
Western calves, common	9 @ 11
Grassers and buttermilks	8 @ 10

DRESSED HOGS.

Hogs, heavy	@ 10½
Hogs, 180 lbs.	@ 11
Hogs, 160 lbs.	@ 11½
Hogs, 140 lbs.	@ 11½
Pigs	@ 11½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.	@ 12
Lambs, good	@ 11½
Sheep, choice	8 @ 8½
Sheep, medium to good	6 @ 7½
Sheep, culls	5 @ 6

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@ 10½
Smoked hams, 12 to 14 lbs. avg.	@ 15½
Smoked hams, 14 to 16 lbs. avg.	@ 15
Smoked picnic, light	@ 14½
Smoked picnic, heavy	@ 14
Smoked shoulders	@ 13
Smoked bacon, boneless	18 @ 18½

Smoked bacon (rib in)	@ 17
Dried beef sets	@ 18
Smoked beef tongue, per lb.	@ 22½
Pickled bellies, heavy	@ 14

FRESH PORK CUTS.

Fresh pork loins, city	15 @ 16
Fresh pork loins, Western	13 @ 15
Fresh pork tenderloins	@ 30
Frozen pork tenderloins	@ 28
Shoulders, city	14 @ 15
Shoulders, Western	12½ @ 13½
Butts, regular	13½ @ 14
Butts, boneless	14½ @ 15
Fresh hams, city	@ 15
Fresh hams, Western	@ 14½
Fresh picnic hams	12½ @ 13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@55 lbs. cut.	70.00 @ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	60.00 @ 65.00
Hooft, black, per ton	30.00 @ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	90.00 @ 95.00
Horns, 7½ oz. and over, steers, first quality, per ton	@ 270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues	100 @ 125c. a piece
Fresh cow tongues	70 @ 90c. a piece
Calves' heads, scalded	45 @ 50c. a piece
Sweetbreads, veal	45 @ 75c. a pair
Sweetbreads, beef	20 @ 25c. a pound
Calves' livers	@ 20c. a pound
Beef kidneys	@ 15c. a piece
Mutton kidneys	@ 3c. a piece
Livers, beef	@ 10c. a pound
Oxtails	8 @ 9c. a piece
Hearts, beef	6 @ 7c. a pound
Rolls, beef	15 @ 25c. a pound
Tenderloin beef, Western	27 @ 35c. a pound
Lambs' fries	6 @ 8c. a pair
Extra lean pork trimmings	14 @ 15c. a pound
Blade meat	@ 14c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 2½
Suet, fresh and heavy	@ 6
Shop bones, per cwt.	@ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@ 80
Sheep, imp., medium, per bundle	@ 80
Sheep, imp., per bundle	@ 40
Sheep, domestic, wide, per bundle	@ 70
Sheep, domestic, medium, per bundle	@ 50
Sheep, domestic, narrow med., per bundle	@ 25
Hog, American, free of salt, tes. or bbls., per lb., f. o. b. New York	@ 70
Hog, extra narrow selected, per lb.	@ 70
Hog, in kegs, 1 cent over bbls. or tes.	—@—
Beef rounds, domestic, per set, f. o. b. Chicago	@ 18
Beef rounds, export, per set, f. o. b. New York	@ 23
Beef bungs, piece, f. o. b. New York	@ 18
Beef middles, per set, f. o. b. New York	@ 88
Beef middles, per set, f. o. b. Chicago	@ 86
Beef weasands, per 1,000, No. 1s.	@ 8
Beef weasands, per 1,000, No. 2s.	@ 4½

SPICES.

	Whole.	Ground.
Pepper, Sing., white	19	21
Pepper, Sing., black	12½	14½
Pepper, Penang, white	18½	20½
Pepper, red Zanzibar	14	17
Allspice	6	8
Cinnamon	16	20
Coriander	4½	6
Cloves	18½	21½
Ginger	10	13
Mace	70	75

SALTPETRE.

Crude	4½ @ 5
Refined—Granulated	@ 5½
Crystals	5½ @ 7
Powdered	@ 6

GREEN CALFSKINS.

No. 1 skins	@ .26
No. 2 skins	@ .24
No. 3 skins	@ .14
Branded skins	@ .18
Ticky skins	@ .18
No. 1 B. M. skins	@ .28
No. 2 B. M. skins	@ .21
No. 1, 12½-14	@ 2.95
No. 2, 12½-14	@ 2.70
No. 1 B. M., 12½-14	@ 2.45
No. 2 B. M., 12½-14	@ 2.20
No. 1 kips, 14-18	@ 3.15
No. 2 kips, 14-18	@ 2.90
No. 1 B. M. kips	@ 2.65
No. 2 B. M. kips	@ 2.40
No. 1, heavy kips, 18 and over	@ 4.00
No. 2, heavy kips, 18 and over	@ 3.75
Branded kips	@ 2.20
Heavy branded kips	@ 2.55
Ticky kips	@ 2.45
Heavy ticky kips	@ 2.80

DRESSED POULTRY.

Turkeys—	
Spring, dry picked, average	18 @ 20
Spring, scalded, average	15 @ 18
Old mixed hens and toms	16 @ 17

FRESH KILLED.

Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to doz., dry-picked, fancy	@ 16½
Western boxes, 36 to 42 lbs. to doz., dry-picked	@ 15½
Fowl—Iced—	
Southern and S. Western, dry-picked	13½ @ 14
Other Poultry—	
Old Cocks, dry picked, avg. best, per lb.	@ 12
Squabs, prime, white, 10 lbs. to doz. per doz.	@ 4.50

LIVE POULTRY.

Fowls, medium and poor grades	13 @ 13½
Fowls, via freight, heavy fancy	@ 14
Old roosters, per lb.	@ 10½
Turkeys, hens and toms, mixed	@ 18
Ducks, Western, per lb.	@ 15
Geese, per lb., Western	@ 14
Guineas, per pair	@ 60
Pigeons, per pair	@ 25

BUTTER.

Creamery, Extras	@ 33
Creamery, Firsts	@ 32
Process, Extras	27½ @ 28
Process, Firsts	26 @ 27

EGGS.

Fresh gathered, extras	37 @ 40
Fresh gathered, extra firsts	33 @ 36
Fresh gathered, firsts	28 @ 32
Fresh gathered, seconds	25 @ 27
Fresh gathered, dirties, No. 1	22 @ 23
Fresh gathered, dirties, No. 2	19 @ 21
Fresh gathered, checks, good to fine	19 @ 20
Fresh gathered, checks, poor to fair	15 @ 18
Refrigerator firsts, storage, charges paid	22 @ 23

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	20.00 @ 20.50
Bone meal, raw, per ton	@ 27.50
Hoof meal, per unit, Chicago	2.50 @ 2.55
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt	@ 2.55
Nitrate of soda—spot	2.57½ @ 2.60
Bone black, discard, sugar house del. New York	20.60 @ 21.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia	2.60 @ 2.65 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago	2.35 and 10c.
Garbage tankage, f. o. b. New York	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	2.70 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime, c. i. f. Charleston and New-Port News	3.10 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	2.25 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%	3.22½ @ 3.25
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%	@ 3.25
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00

